



BRUNCH COCKTAILS

A BREAKFAST COCKTAIL

FLOR DE CANYA/ COFFEE/ STOUT SYRUP/ AMARETTO/ OJ 10

BLESSED BE THE FRUIT - SEASONAL "SANGRIA/PUNCH"

.MIGHT BE WHITE, RED OR SPARKLING. ASK YOUR SERVER. 8

FLOWER CHILD

BOMBAY SAPPHIRE/ CAMPARI/ BLANC VERMOUTH/ OJ/ ORANGE BLOSSOM H2O 10

MICHEIADA

FRESH SQUEEZED LIME/ SOY SAUCE/ WORCESTERSHIRE/ SALT OLD BAY RIM/ TOPPED WITH BEER 6
ADD SIDECAR MEZCAL 14

PAIN KILIER

SILVER RUM/ OLOROSSO SHERRY/ COCONUT CREAM/ ORANGE & PINEAPPLE JUICE/ ANGOSTURA BITTERS/ NUTMEG 10

APEROL SPRITZ

APEROL/ GRAPEFRUIT BITTERS/ CAVA 10

LET'S BRUNCH

Mimosa 5

Choice of Orange Juice and Pineapple

Poinsettia 5

Bloody Mary 5

(VODKA, GIN, TEQUILA)

BEER & CIDER

Miller Lite 4

21st Amendment Brewing Moon Boots IPA 8

Hiachino Nest White Ale 10

Ballast Point Citrus Cove Gose 7

"La Salamandre" Brasserie de la Pigeonnelle Ale 8

Left Hand Raspberry Milk Stout 10

Troddenvale Foggy Ridge Sparkling Cider (500ml) 30

WINE

Peach Infused Bubbles 5

Mas Fi Cava 5

Chardonnay 5

Rosé 5

Cabernet Sauvignon 5

(Ask to see our full wine list)

N/A BEVERAGES

San Pellegrino 2.25

Soft Drinks 2.50

Assorted Hot French Press Tea 5

French Press Coffee 3 Single 6 Small 9 Large

Iced Tea 2.50 / Lavender Iced Tea 3.00

N/A GARDEN LEMONADE SPRITZERS 4

(made with fresh squeezed lemon juice & herbs)

Lavender Rosemary

Cucumber Mint

Pomegranate Sage

CHARCUTERIE & ARTISANAL CHEESES

Served with truffle honey, pickled vegetables, cornichons, fresh & dried fruit, whole grain mustard, fruit compote, naan bread & gluten-free shortbread cookies

CHOOSE ANY COMBINATION: 3/\$19 5/\$28

Charcuterie:

Speck
Alto Adige, Italy
Gentile Salami
Italy
Duck Prosciutto
Italy
Mortadella
Spain

Softer Cheeses:

Homemade Boursin
goat & cow milk w/ herbs
Homemade Pimento
cow's milk
Hook's Blue
cow's milk, Wisconsin
Espresso Bellavitano
aged cow's milk, Wisconsin

Harder Cheeses:

Little John Cheddar
cow's milk, Virginia
Agor Ossau Iraty
aged sheep's milk, France
Hols Goat Gouda Kokos
aged goat's milk, France
Appalachian Cheddar
aged raw cow's milk, Virginia



BRUNCH

Sat 11am - 4pm

Sun 10:30am - 2:30pm

SALAD ADDITIONS: roasted chicken 5 blackened shrimp 6 pan seared organic salmon* 7 sesame crusted ahi tuna* 8

FRIED GOAT CHEESE & ROASTED BEET SALAD: (V) fried goat cheese, roasted beets, slivered almonds, honey-tarragon dressing, arugula 13

PRESS WEDGE SALAD: (GF) (V) blue cheese crumbles, candied walnuts, dried cherries, grapes, romaine wedge, lemon yogurt dressing 11

CLASSIC CAESAR: sourdough croutons, shaved parmesan, chopped romaine, homemade caesar dressing 10

SOUP OF THE DAY: ask your server (V) 5 cup/ 7 bowl

SIDES: parmesan-truffle tots or fries ~ organic green salad ~ fruit salad ~ jalapeño-cheddar grits

CROQUE MADAME: honey ham, gruyere & muenster cheese, béchamel sauce, spicy mustard aioli on sourdough sunny side up egg, choice of side 14

BLACKENED SALMON B.L.T: pan-seared Norwegian salmon, bacon, mixed greens, tomato, spicy mayo, toasted brioche bun, choice of side 15 add avocado 1.5

PRESS BURGER: bacon jam, frizzled onions, muenster cheese on brioche bun with a side of smoked paprika ranch, choice of side 14
*Sub Beyond Burger (V) 1.5

DUCK CONFIT GRILLED CHEESE: duck confit, caramelized onions, cheddar cheese, goat cheese, & fig jam, choice of side 15

BROWN BUTTER GNOCCHI: portobello mushrooms, caramelized onions, kale, brown butter cream sauce 14 Add pancetta 3

PICKLE BRINED FRIED CHICKEN BREAST & PECAN PANCAKES : hot honey butter 15

DARK CHOCOLATE & BRIE FRENCH TOAST: (V) stuffed french toast dipped in batter and fried, powdered sugar syrup 14

FILET & EGGS: .petite filet mignon, 2 eggs your way*, choice of side 19

RA'S DUCK CONFIT & SWEET POTATO HASH: (GF) 2 eggs your way* 16

CAST IRON SKILLET VEGGIE FRITTATA: (GF) (V) rosemary, sweet potato, kale and goat cheese, choice of side 13

3-CHEESE & BACON OMELET: (GF) cheddar, muenster & pepper jack cheeses, black pepper bacon, choice of side 14

SHRIMP & JALAPEÑO-CHEDDAR GRITS: (GF) red peppers & onions, spicy cajun butter sauce 15 Add 2 poached eggs* 3

THE TRADITIONAL*: 2 eggs your way*, black pepper bacon, Surry sausage, toast, choice of side 12

ADD-ONS

parmesan-truffle tots or fries 4 / organic green salad 4 / fruit salad 4 / jalapeño-cheddar grits 4
black pepper bacon 3 / Surry sausage 5 / 1 egg* 1.5

The Fine Print: We source organic, local ingredients whenever possible. * Consuming raw or uncooked meats/eggs can lead to food borne illness
(GF) gluten free. (V) vegetarian For parties of 6 or more 20% gratuity will be added and no separate checks. Thank you for dining with us!