

MENU



BEVERAGES

PARKWAY FLAT TOP LAGER \$5

VOODOO RANGER IPA \$6

GREAT LAKES E.F. PORTER \$6

CHASING VENUS

SAUVIGNON BLANC (CA) \$8

LAVILLE FERME ROSE (FR) \$8

INKBERRY

SHIRAZ & CABERNET (AU) \$8

CHAMPAGNE COCKTAIL \$8

Blanc de Blanc, Storie Goods sugar cube, pink lemon bitters

MIMOSA \$6

Blanc de Blanc, orange juice

MICHELADA \$6

Flat Top Lager, house mix, lime, chile lime rim

BRUNCH SALAD \$11

seasonal greens, bacon lardons, strawberries, english peas, blue cheese, everything spiced seeds, creamy garlic vinaigrette

MATTY PATTY SINGLE \$9 / DOUBLE \$12.5

grassfed beef, American cheese, smoked onion, b&b pickles, 1000 island, shredded lettuce, brioche bun

BUTTERMILK BISCUIT SANDWICH \$9

crispy chicken, VA honey, remoulade, b&b pickles

VEGGIE GRIT BOWL \$12

yellow corn grits, cremini mushroom, english peas, roasted broccoli, brown butter, fried egg

SMOKED SALMON TARTINE \$14

sourdough, smoked salmon, everything cream cheese, pickled shallot, hard boiled egg, scallion

CHALLAH FRENCH TOAST \$13

macerated strawberries, chantilly cream, brown butter streusel, VA maple syrup

KIDDO MEAL \$10

scrambled cheesy eggs, smokey bacon, crispy potatoes, sourdough toast

CRISPY FRIED POTATOES \$4

yukon gold potatoes, comeback sauce

LOADED BRUNCH POTATOES \$9

yukon gold potatoes, cheddar cheese, smokey bacon, sour cream, scallion

UPGRADES & SIDES

add fried egg \$1
 add smokey bacon \$2
 add kimchi \$2
 add pickled peppers \$1

side cheesy grits \$4
 side smokey bacon \$4
 side biscuit & jam \$3
 side pimento \$2

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