



# MENU

## BEVERAGES

- VOODOO RANGER IPA \$6
- PARKWAY FLAT TOP LAGER \$5
- CHASING VENUS  
SAUVIGNON BLANC (CA) \$8
- LAVEILLE FERME ROSE (FR) \$8
- INKBERRY  
SHIRAZ & CABERNET (AU) \$8
- 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*

STEAK & EGGS \$23  
*hanger steak, crispy potatoes, two fried eggs, sourdough toast, horseradish-ramp sauce*

KIDDO MEAL \$10  
*scrambled cheesy eggs, smokey bacon, crispy potatoes, sourdough toast*

CRISPY FRIED POTATOES \$4  
*yukon gold potatoes, comeback sauce*

LOADED BRUNCH POTATOES \$10  
*yukon gold potatoes, cheddar cheese, smokey bacon, sour cream, scallion*

## UPGRADES & SIDES

- |                     |     |                    |     |
|---------------------|-----|--------------------|-----|
| add fried egg       | \$1 | side cheesy grits  | \$4 |
| add smokey bacon    | \$2 | side smokey bacon  | \$4 |
| add kimchi          | \$2 | side biscuit & jam | \$3 |
| add pickled peppers | \$1 | side pimento       | \$2 |

TRIM HERE