



MENU

BEVERAGES

VOODOO RANGER IPA \$6

OSKAR BLUES
GUAVA RODEO GOSE \$6

WITHER HILLS
SAUVIGNON BLANC (NZ) \$8

LAVEILLE FERME ROSE (FR) \$8

INKBERRY
SHIRAZ & CABERNET (AU) \$8

MIMOSA \$6
Blanc de Blanc, orange juice

CHAMPAGNE COCKTAIL \$8
Blanc de Blanc, Storiéd Goods sugar cube, pink lemon bitters

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 \$13
yellow corn grits, cremini mushroom, english peas, roasted broccoli, red peppers, brown butter, fried egg

SMOKED SALMON TARTINE \$14
sourdough, smoked salmon, everything cream cheese, pickled shallot, hard boiled egg, scallion

BRUNCH TACOS (3) \$15
smoked brisket, taco sauce, pico de gallo, pickled onion, fresh cilantro, flour tortilla

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
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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