

# MENU



## BEVERAGES

**CRANBERRY SPRITZ \$8**  
SOM cranberry cordial, orange juice, sparkling wine

**MIMOSA \$7**  
Blanc de Blanc, orange juice

**FALLISH MIMOSA \$8**  
CSG spiced cider, sparkling wine

**CHAMPAGNE COCKTAIL \$8**  
Storied Goods rose sugar cube, pink lemon bitters, sparkling wine

**HOT MULLED CIDER \$3**  
CSG spice blend, lemon, ginger, Pennsylvania apple cider

**HOT COFFEE \$2.65**  
Red Rooster SOROast

**BRUNCH SALAD \$12**  
lettuce, roasted beets, asian pear, pickled fennel, bacon lardons, blue cheese, roasted pistachios, brown butter croutons, creamy garlic dressing

**SMOKED SALMON TARTINE \$14**  
sourdough, smoked salmon, everything cream cheese, pickled onion, hard boiled egg, chive

**MATTY PATTY SINGLE \$10/DOUBLE \$13**  
grassfed beef, American cheese, smoked onion, b&b pickles, 1000 island, shredded lettuce, brioche bun

**BUTTERMILK BISCUIT SANDWICH \$10**  
buffalo fried chicken, VA maple, buttermilk ranch, b&b pickles

**VEGGIE GRIT BOWL \$13**  
yellow corn grits, cremini mushroom, charred corn, roasted brussels sprouts, brown butter, fried egg, chili crunch

**BRUNCH TACOS \$15**  
smoked chicken, taco sauce, lime crema, pickled green tomato, red onion, flour tortillas

**KIDDO MEAL \$12**  
scrambled cheesy eggs, smokey bacon, crispy potatoes, sourdough toast

**CRISPY FRIED POTATOES \$5**  
yukon gold potatoes, comeback sauce

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

## 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

TRIM HERE