

# MENU



## BEVERAGES

**CHAMPAGNE COCKTAIL \$9**  
*Storied Goods rose sugar cube, rhubarb bitters, rose prosecco*

**CRANBERRY SPRITZ \$9**  
*SOM cranberry cordial, orange juice, sparkling wine*

**NEGRONI SBAGLITO \$9**  
*Cocchi Dopo Teatro vermouth, Cappelletti, sparkling wine, orange*

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

**VERMOUTH SPRITZ \$6**  
*Flying Fox strawberry vermouth (VA), club soda, orange twist*

**HOT COFFEE**  
*Red Rooster SOROast drip \$2.65  
 personal french press: \$5.00*

**BRUNCH SALAD \$12**  
*lettuce, roasted beets, pink lady apple, pickled fennel, bacon lardons, blue cheese, candied pecan, brown butter crouton, creamy garlic dressing*

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

**MATTY PATTY SINGLE \$10/DOUBLE \$13**  
*grassfed beef, American cheese, smoked onion, b&b pickles, 1000 island, shredded lettuce, sesame 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 broccoli, brown butter, fried egg, chili crunch*

**PORK BELLY BAGEL \$12**  
*gochujang aioli, cheddar, kimchi, scrambled eggs*

**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, 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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