

MENU



BEVERAGES

CHAMPAGNE COCKTAIL \$9

Storied Goods rose sugar cube, rhubarb bitters, rose prosecco

GINGER SPRITZ \$9

SOM ginger cordial, rhubarb bitters, lemon, sparkling wine

**N/A sub with sparkling water \$7*

MIMOSA \$7

Blanc de Blanc, orange juice

NEGRONI SBAGLITO \$9

Cocchi Dopo Teatro vermouth, Cappelletti, sparkling wine, orange

HOT COFFEE

Red Rooster SOROast drip \$2.65

personal french press: \$5.00

UPGRADES & SIDES

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

BRUNCH SALAD \$12

lettuce, fresh strawberry and blueberry, red beets, roasted pistachio, feta cheese, pickled fennel, bacon lardons, 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

SPRING VEGGIE GRIT BOWL \$13

yellow corn grits, roasted mushrooms, english peas, green asparagus, brown butter, fried egg, chili crunch

BISCUITS N' GRAVY \$12

buttermilk biscuits, sausage gravy, fresh diced tomato, fried egg, VA maple syrup, scallion

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

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