

# MENU



## BEVERAGES

“75” \$9

lemon sour, orange bitters, blanc de blanc, cordial cherry

LAMBRUSCO SPRITZ \$10

Cocchi Teatro vermouth, grapefruit, lambrusco rosso, club soda, olive

CHAMPAGNE COCKTAIL \$9

Storied Goods rose sugar cube, cherry bitters, sparkling rose

BERRY SPRITZ \$9

SOM Oregon Berry cordial, lemon sparkling wine

MIMOSA \$7

orange or grapefruit juice

SOM + SODA (n/a) \$5

Apple Shrub, Club Soda, Lime

HOT COFFEE

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

CSG ICED TEA \$2.50

BREADCRAFT SEASONAL SCONE \$6  
*whipped honey butter, apple butter*

BRUNCH SALAD \$12

*lettuce, pink lady apple, toasted pecans, blue cheese, pickled carrot, bacon lardons, red wine vinaigrette*

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, roasted mushrooms, roasted corn, roasted broccoli, brown butter, fried egg, chili crunch*

BISCUITS AND GRAVY \$13

*buttermilk biscuits, sausage gravy, fried egg, pickled jalapeno, 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*

## 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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