

# MENU



## BEVERAGES

MIMOSA \$8  
*orange or grapefruit*

SEVENTY-FIVE \$10  
*lemon sour, angostura orange, sparkling brut, luxardo cherry*

CHAMPAGNE COCKTAIL \$9  
*Storied Goods rose petal cube, cherry bitters, sparkling rose*

LAMBRUSCO SPRITZ \$10  
*Cocchi Teatro vermouth, grapefruit, lambrusco rosso, club soda, olive*

## BRUNCH

CSG PB&J \$5  
*Whole wheat, peanut butter, seasonal jam  
add apple \$1 | add bacon \$2*

GRIDDLED CHEESE \$10  
*Sourdough, pepperjack, cheddar, caramelized onion, whole grain mustard*

PIMENTO SANDWICH \$10  
*Sourdough, pimento cheese, b&b pickles  
add bacon \$2*

## UPGRADES & SIDES

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

BREADCRAFT SEASONAL SCONE \$6  
*whipped honey butter, strawberry jam*

TOMATO BISQUE \$5 cup/\$8 bowl  
*tomato, olive oil, crouton crumble, scallion*

BRUNCH SALAD \$8 half/\$12 whole  
*roasted corn, cherry tomato, feta cheese, shaved radish, bacon lardons, toasted pistachio, lemon tahini vinaigrette*

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

MATTY PATTY SINGLE \$12 /DOUBLE \$15  
*beef burger, American cheese, smoked onion, b&b pickles, 1000 island, shredded lettuce, sesame bun*

BUTTERMILK BISCUIT SANDWICH \$12  
*buffalo fried chicken, VA maple, buttermilk ranch, b&b pickles*

SMOKED PORK BISCUIT \$14  
*pork shoulder, pepperjack cheese, aji verde, pickled jalapenos, fried egg*

VEGGIE GRIT BOWL \$14  
*yellow corn grits, roasted mushrooms, charred corn, roasted broccoli, brown butter, fried egg, chili crunch*

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

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

LOADED FRIED POTATOES \$10  
*yukon gold potatoes, smokey bacon, sour cream, scallion*

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