

# MENU



## BEVERAGES

MIMOSA \$8

orange or grapefruit

CHAMPAGNE COCKTAIL \$10

Storied Goods Orange Cherry cube, cherry bitters, sparkling rose

“75” \$9

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

LAMBRUSCO SPRITZ \$10

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

GHIA SPRITZ (n/a) \$7

Ghia Original Aperitif, Sparkling Water, Lemon

## 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

TOMATO BISQUE \$5 cup/\$8 bowl

tomato, olive oil, crouton crumble, scallion

BRUNCH SALAD \$8 half/\$12 whole

fresh strawberries, english peas, shaved radish, feta cheese, bacon lardons, toasted sunflower seed, strawberry 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

ANDOUILLE SAUSAGE BOWL \$15

cajun andouille, dirty rice, braised greens, fresh tomato, fried egg, chili mayo

VEGGIE GRIT BOWL \$14

yellow corn grits, roasted mushrooms, english peas, 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, cheddar cheese

## UPGRADES & SIDES

add fried egg	\$1
add smokey bacon	\$2
add kimchi	\$2
side pimento	\$2

side cheesy grits	\$4
side smokey bacon	\$4
side biscuit & jam	\$3

TRIM HERE