

# BRUNCH

## SPRING

### BRUNCH COCKTAILS

House Made Bloody Mary/10      Fresh Squeezed Mimosa/10  
Pineapple Upside-Down/11  
Patio Punch/12      Lychee-Keen Sangria/12

### BRUNCH OFFERINGS

**QUICHE**/Farm Eggs/Asparagus/Red Peppers/Kale/Fontina/15

**BISCUTS AND GRAVY**/Cheddar-Chive Biscuits/Lamb Sausage/Sunny Side Up Eggs/16

**PRIME STEAK AND EGGS**/Sunny Side Up Eggs/Crispy Caramelized Vidalia Onion/Hollandaise/20

**FARM EGG SANDWICH**/Whipped Eggs/Applewood Bacon/Arethusa Cheddar/Charred Red Onions/Shallot Béarnaise/English Muffin/12

**EGGS BENEDICT**/Poached Eggs/Hollandaise/Applewood Smoked Bacon/16 {+\$3 Add Baby Spinach/ +\$7 Add Braised Pork Belly}

**LOCAL VEGETABLE OMELET**/Arethusa Cheddar/Seasonal Vegetables/15

{All Served with Home Fries or Green Salad}

**FRUIT LOVERS FRENCH TOAST**/Brioche/Bruleed Bananas/Strawberries/Blueberries/Whipped Cream/Local Maple/15

**SHAKSHUKA**/Cumin Roasted Tomatoes/Spiced Peppers/Baked Farm Eggs/Kale/Grilled Bread/16

**VEGAN TOFU SCRAMBLE**/Red Miso/Scallions/Seasonal Vegetables/Green Salad/15

**SIDES:**    Applewood Smoked Bacon/6    House-made Breakfast Lamb Sausage/6    Home Fries/5    Artisan Grits/4    Toast/2

### SOUP & GREENS

**BABY ARUGULA**/Crispy Goat Cheese/Strawberry/Shaved Radish/Avocado/White Balsamic Vinaigrette/14

**BABY ICEBERG**/One-Hour Egg/Pimento Green Olives/Sliced Cucumber/Tomato/Blue Cheese-Thyme Dressing/13

**SPRING SALAD**/Tender Greens/English Pea Puree/Fava Beans/Green Apple Chips/Heirloom Carrots/Fermented Grape Vinaigrette/14

**SPINACH SALAD**/Blueberries/Feta/Red Onion/Crispy Bacon/Lemon-Poppy Seed Vinaigrette/14

Add: Diver Scallops 10    Prime Hanger Steak 14    Chicken Breast 7    Gulf Shrimp 10    Rainbow Trout 12    Crab Cake 12

### SANDWICHES

{All Served with Potato Fries, Green Salad or Sweet Potato Fries (+\$2)}

**GRILLED CHICKEN CLUB**/Citrus Marinated Chicken/Lettuce/Avocado/Parmesan Aioli/Toasted Sourdough/14

**NEW ENGLAND TUNA MELT**/Albacore Tuna/Old Bay Aioli/Tomato/American Cheese/ Toasted English Muffin/13

**PRESSED PRIME HANGER STEAK**/Horseradish Aioli/Whole Grain Mustard/Gouda/Caramelized Red Onion/Tomato/Baguette/17

**CRAB CAKE BLT**/Maryland Style Crab Cake/Applewood Smoked Bacon/Iceberg/Tomato/Whole Grain Mustard Aioli/Brioche Bun/16

**MONTE CRISTO**/Smoked Maple Ham/Fire Braised Turkey/Gouda Cheese/French Toast Batter/Powered Sugar/16

**FALAFEL WRAP**/Spinach/Tzatziki Sauce/Sundried Tomato/Crispy Artichoke Leaves/Whole Wheat Wrap/15

### MAINS

**RAINBOW TROUT**/Fava Beans/White Beans/Toasted Almonds/Wilted Watercress/Brown Butter/32

**PAN SEARED DUCK BREAST**/ English Pea Succotash/Caramelized Parsnip/Fig Gastrique/Esspresso-Cherry Demi/36

**VEGAN PAD THAI**/Rice Noodles/Crispy Tofu/Spun Zucchini/Red Bell Peppers/Roasted Peanuts/Chopped Basil/28

**LAMB CHOP**/Buttermilk Roasted Cauliflower Puree/Blistered Tomatoes/Tempura Eggplant/Chimichurri/38

### DRY AGED & GRASS FED BEEF BURGERS

{Served with House Made Pickle/House Made Ketchup & Choice of Potato Fries, Green Salad or Sweet Potato Fries (+\$2)}

**THE CLASSIC**/Grass Fed Beef Patty/Special Sauce/Lettuce/American Cheese/Tomato/Onion/Brioche Bun/17

**THE 50-50 BURGER**/50% Dry-Aged Grass Fed Beef & 50% Applewood Smoked Bacon Patty/Brioche Roll/17

**Make it "Stacked"** With a Fried Egg, Sriracha Aioli & Cheddar Cheese+3

\*EXECUTIVE CHEF ZACHARIAH CAMPION \*