

BEVERAGE

BRUNCH COCKTAILS

Garden Spritz 10

Chandon Garden Spritz,

Classic Mimosa 11/35 (bottomless!)
choice of OJ or Grapefruit, Chandon Brut NV

Bloody Mary 11

Wheatley Vodka, Citrus, Zing Zang

Cold Brew Irish Coffee 13

Jameson Cold Brew Irish Whiskey, Coffee, Cream

COCKTAILS \$14

Caribbean Cola

Bulleit Bourbon, Del Maguey Vida Mezcal, Lime, CO₂
Giffard Pineapple & Banane, D&G Root Beer Amaro

Cuke of Kentucky

Wilderness Trail Jack Rose Single Barrel Rye, Pimms
No.1, Lemon Verbena, Balm Herb, Cucumber Bitters

Tommy's Dreamsicle

House Creamsicle Blanco Tequila, Acidulated OJ,
Pink Himalayan Salt, Sugar, Vanilla Whey

Mon Chéri Honey Bee

Wheatley Vodka, Laird's BIB Apple Brandy, Benedictine,
Honey de Provence, Lavender, Acidulated Orange

Rose to the Occasion

Hendrick's Gin, Acidulated Foro Dry, Bitter Bianco,
D&G Stone Fruit Bitters, The Bruery "Goses are Red"

Frozen Tropical Daiquiri 12

Bacardí Superior, Bacardí Reserva Ocho,
Lime, Passionfruit, Raspberry, Banana

Frozen Piña Colada 12

Bacardí Superior, Lime, Coconut Cream

BEER

Downeast "Aloha Friday" (12oz. can).....6

Pineapple Cider, Boston, MA 5.1%

JuneShine Iced Tea Lemonade.....8

Hard Kombucha, San Diego, California, 6%

Allagash White.....8

Belgian Witbier, Portland, MA 5.1%

Manor Hill Pilsner.....8

Pilsner, Ellicott City, MD, 6%

Cigar City Margarita Gose.....8

Sour Ale w/ Lime, Orange & Sea Salt, Tampa, FL 4.2%

Flying Dog Numero Uno.....8

Mexican Style Lager, Frederick, MD 4.9%

Maine Dinner.....9

Imperial IPA, Freeport, ME 8.2%

Cigar City Maduro.....8

Brown Ale, Tampa, FL, 5.5%

WINE

Rosé..... 12/48

La Bernarde 2020 | Côtes de Provence, France

Sauvignon Blanc.....12/48

Waipara Springs 2020 | Waipara Valley, New Zealand

Chardonnay.....12/48

RoseRock Drouhin 2017 | Willamette Valley, Oregon

Pinot Noir..... 13/52

Drouhin "LaForêt" 2018 | Burgundy, France

Cabernet Sauvignon.....13/52

Tapiz 2015 | Mendoza, Argentina

BRUNCH

BITES

HAPPY HOUR 1/2 PRICE | WED - FRI | 5PM - 7:30PM

- Black-eyed Pea Hummus.....8**
crudité & lavash crackers
- Jalapeño Hushpuppies.....8**
Crystal Hot Mayo
- Crawfish Deviled Eggs.....9**
Gulf Coast crawfish tail, Old Bay butter
- Housemade Pork Rinds.....7**
green goddess sauce
- Fried Mac & Cheese.....8**
truffle aioli

CLASSICS

- Burrata.....15**
grilled peaches, heirloom tomato, olive oil, vin cotto
- Southern Chopped Salad.....14**
crispy black-eyed peas, tempura onion, corn, cherry tomato, herb ranch *+\$8 add chicken*
- Biscuits & Gravy.....9**
country sausage, white gravy, chive
- Brunchover Bowl.....14**
grits, fingerling potatoes, seasonal mushroom, bacon, sunny-side up egg
- Summer Quiche.....16**
squash, heirloom tomato, chèvre, arugula
- "Old Fashioned" French Toast.....14**
bourbon maple, orange cream, brandied cherry
- Patty Melt.....15**
4oz patty, scrambled egg, mustard, B&B pickles, served with house cut fries
- Fried Chicken & Waffle.....26**
buttermilk fried chicken, housemade waffle, farm eggs, maple syrup, hot honey

SIDES

- Buttermilk Biscuits & Honey Butter.....7**
with cured ham & pimento cheese.....13
- Hashbrowns.....6**
peppers, onion, seasonal mushroom
- Grilled Asparagus.....7**
gremolata, cured egg yolk, sea salt
- Cheese Grits.....6**
Kerrygold cheddar

DESSERT

- Strawberry Rhubarb Fry Pie.....8**
cream cheese icing
- Bourbon Pecan Tart.....8**
angostura cream