

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

"GinHanced" Rickey
Wild Turkey 101 Bourbon,
Gin Botanicals, Lime, CO2

Cuke of Kentucky
Old Overholt BIB 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, Apple Brandy, Benedictine,
Honey de Provence, Lavender, Orange

BEER

Coors Light (12oz. can)	6
<i>Lager, Golden, CO, 4.2%</i>	
Shacksbury Cider (12oz. can)	6
<i>Dry Cider, Vergennes, VT, 5.5%</i>	
JuneShine Blood Orange Mint	8
<i>Hard Kombucha, San Diego, California, 6%</i>	
Allagash White	8
<i>Belgian Witbier, Portland, MA 5.1%</i>	
Manor Hill Pilsner	8
<i>Pilsner, Ellicott City, MD, 6%</i>	
Cigar City Margarita Gose	8
<i>Sour Ale w/ Lime, Orange & Sea Salt, Tampa, FL 4.2%</i>	
Flying Dog Numero Uno	8
<i>Mexican Style Lager, Frederick, MD 4.9%</i>	
Maine Lunch	8
<i>IPA, Freeport, Maine 7%</i>	
Stone Hazy IPA	8
<i>Hazy India Pale Ale, Escondido, CA 6.7%</i>	
Port City Oktoberfest	8
<i>Marzen, Alexandria, VA 5.5%</i>	
Alewerks Pumpkin Ale	8
<i>Pumpkin Ale, Williamsburg, VA 7.3%</i>	

WINE

Rosé	12/48
<i>La Bernarde 2020 Côtes de Provence, France</i>	
Sauvignon Blanc	12/48
<i>Waipara Springs 2020 Waipara Valley, New Zealand</i>	
Chardonnay	12/48
<i>RoseRock Drouhin 2017 Willamette Valley, Oregon</i>	
Pinot Noir	13/52
<i>Drouhin "LaForêt" 2018 Burgundy, France</i>	
Cabernet Sauvignon	13/52
<i>Tapiz 2015 Mendoza, Argentina</i>	

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
- Rillettes Deviled Eggs.....9**
pork rilette, togarashi, chives
- 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 & Grits.....24**
buttermilk fried chicken, cheddar grits, farm eggs
- Wings.....12/22**
whiskey | cajun dry rub | classic Buffalo | Carolina
- Big Jack Burger.....18**
bacon, pimento cheese, fried shallots, aioli

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