

# BEVERAGE

## BRUNCH COCKTAILS

### Garden Spritz 10

Chandon Garden Spritz, Rosemary, Thyme, Orange

**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, CO<sub>2</sub>  
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 11

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

## BEER

**Coors Light (12oz. can).....6**

Lager, Golden, CO, 4.2%

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

Pineapple Cider, Boston, MA 5.1%

**\*Manor Hill Pilsner.....8**

Pilsner, Ellicott City, MD, 6%

**\*Allagash White.....8**

Belgian Witbier, Portland, MA 5.1%

**Maine Lunch.....8**

IPA, Freeport, ME 7%

**The Bruery "Goses are Red".....8**

Gose w/ Syrah Grapes, Anaheim, California, 5.3%

**\*Cigar City Maduro.....8**

Brown Ale, Tampa, FL, 5.5%

## WINE

**\*Rosé..... 12/48**

Commanderie de la Bargemone 2020 |  
Côtes de Provence, France

**\*Sauvignon Blanc..... 12/48**

Étincelle 2018 | Loire Valley, France

**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**.....12  
Pennsylvania apple, honey, toasted almond
- Southern Chopped Salad**.....14  
crispy black-eyed peas, tempura onion, corn,  
cherry tomato, herb ranch +\$8 add chicken
- Summer Quiche**.....16  
squash, heirloom tomato, chèvre, arugula
- Brunchover Bowl**.....14  
grits, fingerling potatoes, seasonal mushroom,  
bacon, sunny-side up egg
- Fried Chicken & Biscuit**.....24  
buttermilk fried chicken breast, sausage gravy,  
baked-to-order biscuit, farm eggs
- Patty Melt**.....14  
4oz patty, scrambled egg, mustard, B&B pickles,  
served with house cut fries
- Steak & Eggs**.....22  
flat iron steak, grits, herb butter

## 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