

Brunch

Sat & Sun - 10am-3pm

Oysters on the Half Shell MKT 1/2 Dz. Half Shell | Ginger-Jalapeno Mignonette

Crab Cakes 18
Local Stone Ground Grits | Blue Crab |
Fried Egg | Hollandaise

Fall Salad 12

Chicory | Apple Cider Vinaigrette |Rotating Squash | Apple | Goat Cheese | Candied Pecan

The Daily Bake 10 Chef's Rotating Selection of Muffins, Danish, or Croissants

Breakfast Potatoes 5 Crispy fried potatoes, Creole Aioli, Salty Cheese

Eggs a la Provencal 13 Eggs | Slow Roasted Tomato Sauce | Garlic | Toast

> Buttermilk Pancakes 14 Prosecco Macerated Berries | Chantilly Cream | Maple Syrup | Honey Powder

Steak & Eggs 28
MKT Selection of House Cut Grass Fed
Steak | Fried Eggs | Herbed Aioli

Brunch Burger 15 Smash Patty | Fried Egg | Caramelized Onions | Arugula | Roasted Garlic Aioli

Cured Salmon Tartare 19
House-cured Scottish Salmon | Truffled
Smashed Potatoes | Poached Egg |
Hollandaise



Brunch Beverages

Drip Coffee 4
Freshly Brewed

Fresh Juice 5
Fresh Squeezed Orange or Grapefruit

Mimosa 10/40 Grapefruit, Orange, or Pineapple

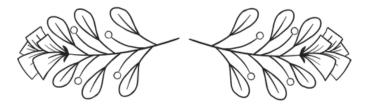
House Bloody Mary 12 Cathead Vodka, House Bloody Mix

Chocolate Martini 15

Irish Coffee 9

Herbal Tea 4
Ask your server for available selections

Soda 3.5 Coke, Sprite, Diet Coke



20% Gratuity will be automatically added to parties of 6 or more