

Brunch MENU



Food

HOUSE MADE BISCUIT	2
Whipped Butter, Seasonal Jam	
2 EGGS	3
Scrambled, Poached, or Fried	
ZEPOLI	6
Chocolate Sauce, Berry Coulis, Cinnamon Sugar	
ROSEMARY MASCARPONE SCONES	5
Whipped Butter	
POTATO HASH	5
Caramelized Onion, Green Onion	
PANCAKES	6
Balsamic Strawberries, House-made Ricotta, Basil	
OAK POT DE CREME FRENCH TOAST	8
Seasonal Fruit	
HOUSE MADE BACON QUARTET	10
Traditional, Gin, Bourbon, Rum	
SEASONAL FRITTATA	12
SHATSUKA EGGS	10
Poached Eggs, Spicy Tomato Sauce, Sautéed Spinach, Mushrooms, Puffed Pastry	
DUCK CONFIT HASH	12
Potatoes, Red Peppers, Poblano Peppers, Red Onion, Green Onion, Sunny Side Up Egg	
BISCUITS AND GRAVY	8
House Made Sawmill Gravy, Spicy Sausage	
LOW COUNTRY CRAB RICE	15
Poached Egg, Bacon, Peppers, Onions, Celery	
STEAK AND EGGS	20
Filet, Scrambled Eggs, Sun-dried Tomato Hollandaise, Hash	
SPICY SAUSAGE AND EGG SCHIACCIATE	12
House Made Sawmill Gravy, Gruyere, Mozzarella, Green Onion	
ASPARAGUS AND EGG SCHIACCIATE	12
Tomato, Bechemel, Mozzarella, Gruyere	

Morning Beverages

FRENCH PRESS COFFEE • 4/7.50
Personal (2 cups) 4 ~ Shared (4 cups) 7.50
HOT TEA • 4
Ask Your Server for our Hot Tea Selections
JUICE
ORANGE JUICE 3.50 • GRAPEFRUIT JUICE 4 •
POMEGRANATE JUICE 4 • PINEAPPLE JUICE 3 •
CRANBERRY JUICE 3
WHOLE MILK 2.50 • CHOCOLATE MILK 2.50

Bubbles HALF PRICE BY THE BOTTLE ON SUNDAYS!

		<i>Btl Glass</i>
Veuve Du Vernay Brut FR	30	7.50
Toad Hollow Amplex Cremant Languedoc-Roussillon, FR	42	
Bichot Cremant De Bourgogne Brut Bourgogne, FR	58	
Argyle Brut Willamette, OR	38	
Veuve Cliquot Brut Yellow Label Champagne FR	98	
Zardetto Private Cuvee Prosecco Veneto, IT	32	7.95
Tosti Asti Moscato IT	30	7.50
Codorniu Cava CORDORIU, ES	32	
Pol Remy Rose Burgundy, FR	32	7.95
Schramsberg Mirabelle Brut Rose Northern CA	60	
Paringa Sparkling Shiraz SOUTH AFRICA	35	
Gougenheim Sparkling Malbec Rose SOUTH AFRICA	30	
Raventos 1497 Brut Blanc de Blanc Cava CATALONIA, ES	45	

Morning Cocktails

JAPANESE MINT TEA (GIA Original)	12
Toki Whiskey, Green Tea Syrup, Grapefruit Juice, Reagans Orange Bitters, Green Tea, Mint	
TEQUILA SUNRISE (GIA Original)	12
Maestro Dobel, Grapefruit Juice, Coffee Caviar, The Grind, Zardetto Private Cuvee Prosecco	
FAINTING GOAT BLOODY MARY (GIA Original)	12
Tiny Cat Vodka, Emulsion Gin, Housemade Bloody Mary Mix, Celery Seed, Salt, Cardamom, Olives	
SEASONAL SPRITZER (GIA Original)	12
Old Forester Bourbon, Campari, Seasonal Fruit, Tosti Asti	
MOLECULAR IRISH COFFEE (GIA Original)	12
Bushmill's Red Label, Murphy's Irish Stout Whipped Cream Coffee	

*CONSUMER NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESSES.