

STARTERS

Corn Bread Muffins

Honey Butter 7

Cheese Plate Dill Havarti, Honey Goat, Smoked Palmyra Cheddar, Red Grapes, Grain Mustard, House Pickles, Sundried Tomato, Garlic Confit, Grill Baguette 16

Charcuterie Plate Capicola, House Smoked Duck, Andouille, Red Grapes, Grain Mustard, House Pickles, Sundried Tomato, Garlic Confit, Grill Baguette 16

Brussel Sprouts

Orange Soy Glaze, Bacon, Bang Bang Sauce, Green Onions, Sesame Seeds 14

Buttermilk Fried Chicken Pick Up Sticks

Chipotle Aioli 12

Bang Bang Cauliflower

Buttermilk Battered Cauliflower, Bang Bang Sauce, Green Onions 12

Mexican Street Corn Flatbread

Cilantro Lime Crema, Queso Fresco & Mozzarella, Jalapenos, Red Peppers, Charred Corn, Chipotle Aioli, Elote Spice 15

Soup of the Day

Market Price

DUCK FAT FRIES

Bucket

Roasted Garlic Aioli, Truffle, Sea Salt 10

Poutine

Duck Fat Fries, Duck Confit, Gruyere Cheese, Duck Gravy
Small 13
Large 18

BRUNCH DRINKS

Signature Spicy Mary

Hanson & Sons Habanero Vodka, House Bloody Mix, Old Bay Rim 10

Breakfast with Eddie

Deep Eddy Grapefruit Vodka, St. Elder Elderflower Liqueur, Orange Juice, Sparkling Wine 10

HoCo Hot Toddy

Johnny Walker Red, Domaine de Canton, Roots Kanela Liqueur, Ginger & Honey Bitters, Honey, Lemon, Hot Water 10

Mimosa

Prosecco & Orange Juice 8

Aveley Cold Brew Coffee 5.50

BRUNCH ITEMS

Breakfast Eggrolls

Scrambled Eggs, Bacon, Cheese, Sausage, Jalapeno, Onion, Breakfast Sauce 14

Seafood Benedict

Crab Cake, Blackened Shrimp, English Muffin, Asparagus, Citrus Hollandaise, Poached Eggs 28

B & E Special Sandwich

Slab Bacon, Scrambled Eggs, White Cheddar, Arugula, Champagne Vinaigrette, Chipotle Aioli, Challah Bread, Smashed Fingerlings, Breakfast Sauce 17

Strawberry Banana Pudding French Toast

Banana Pudding, Strawberry Syrup, Fresh Bananas, Vanilla Wafer Crumble, Whipped Cream 14

Shrimp & Fried Grit Cakes

Spinach, Peppers, Andouille Sausage, Smoked Gouda Cheese Sauce 24

Southern Fried Biscuits & Fruit Compote

Fried Buttermilk Biscuits, Powdered Sugar, Fruit Compote, Vanilla Icing 12

Steak and Eggs

Spanish Rubbed 8oz Sirloin, Chimichurri, Two Eggs, Cotija Cheese, Pico de Gallo 24

Chicken & Waffle Sandwich

Candied Bacon, Bourbon Maple Syrup, Savory Salt 16

Pub Breakfast

Two Eggs, Maple Sausage, Bacon, Potato Hash, Cheddar Biscuit, Breakfast Sauce 16

Brunch A La Carte Sides:

Red Pepper and Yellow Onion Potato Hash 4

Applewood Smoked Bacon 4

Maple Sausage Links 5

Housemade Gouda Grits 6

MAINS

Victoria Fish & Chips Manor Hill Farm Fuzz Battered Cod, Remoulade 23

Black Angus Burger Challah Roll, Garlic Aioli, House Pickles, Lettuce, Tomato, Smoked Paprika Fries 18

With Blue Cheese, Cheddar Or Gruyere +1 With Applewood Smoked Bacon +2

Jumbo Lump Crab Cake Sandwich Lettuce, Tomato, Remoulade, Challah Bun *Market Price*

Lobster Grilled Cheese Brie Fondue, Maine Lobster, Gruyere, Fontina, Challah Bread 22

Grilled Antipasto Ham, Pepperoni, White Cheddar, Gruyere & Fontina, Mozzarella, Artichoke Pesto, Black Olives & Pepperoncini, Uptown Bakers Sourdough 18

Rib Dip Braised Short Rib, Smoked Cheese Blend, Chimichurri Aioli, Porter Onions, Hoagie Roll, Beef Au Ju 23

Tomato Mozzarella Fresh Mozzarella, Tomato, Arugula, Basil Pistou, Herbed Cheese Focaccia 16

Sandwiches Come With Choice Of One Side:

Hand Cut Fries - Paprika Fries -

Seasonal Vegetable +2 - Duck Fat Fries +3 - Sesame Ginger Salad +3

Caesar Salad +3 - Poutine +8

SALADS

Caesar Salad Romaine, Garlic Croutons, Roasted Garlic & Parmesan Dressing 12

Cobb Salad Romaine, Bacon, Blue Cheese, Hard Boiled Egg, Pretzel Croutons, Avocado, Tomato, Balsamic Vinaigrette 16

Sweet Chili Grilled Shrimp Salad Romaine, Red Cabbage, Carrot, Cucumber, Orange, Green Onion, Toasted Sesame Ginger Dressing 18

Quinoa Salad White Quinoa, Charred Corn, Red Onion, Grape Tomatoes, Red Pepper, Cucumber, Citrus Vinaigrette, Spinach & Artichoke Hummus, Avocado, Crispy Paprika Chickpeas, Chili Oil 16

Add On Options:

Anchovies 2 - Grilled Chicken 5 - Fried Chicken 6 - Seasoned Shrimp 10

Steak 16 - Salmon Filet 18 - Crab Cake 21

DESSERTS

Chocolate Praline Cake Pecan Crusted Chocolate Cake, Whipped Cream, Covered in Dark Chocolate 11

Biscoff Cheesecake Graham Cracker Crust, Biscoff Spread Cheesecake, Whipped Cream, Biscoff cookie 9

Lavender Blueberry Bundt Cake Blueberry Cake, Fresh Blueberry Sauce, Vanilla Ice Cream, Lavender Infused Whipped Cream 10

Kandy Kakes Gluten-Free Cake, Peanut Butter Frosting, Chocolate Glaze, Peanut Brittle 10

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We use peanut oil for all of our fried menu items. Please be aware if you have nut allergies.

In an effort to reduce waste, we no longer serve straws in our drinks. If you would like a straw in your drink, please ask your server or bartender.

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