



---

# BRUNCH MENU

*Shane Robertson, Executive Chef*

---

## ////////// EATS //////////

### HUMPTY DUMPTIES

daily deviled eggs 8.50

### STEAK & EGGS\*

braised beef short rib, two eggs,  
frites & hollandaise 20.00

### BREAKFAST POUTINE

home fries, sausage gravy, fried chicken,  
bacon, fried egg 15.00

### HANGOVER BURGER

fried egg, white cheddar, bacon & onion jam,  
garlic aioli, frites 15.00

### SHRIMP & GRITS

creamy mascarpone polenta, andouille,  
smoked cheddar cheese 17.00

### PAN-FRIED NC TROUT

fingerling potato confit, creamed corn and  
leeks, lemon caper beurre blanc 17.00

### DUCK DUO

duck confit hash, mini waffles, cider smoked duck  
breast, pomegranate-apple chutney 18.00

### TURKEY AVOCADO CLUB

lettuce, tomato, onion, havarti,  
goat cheese ranch, frites 14.00

### SEAFOOD PASTA

day boat scallops, blue crab, shrimp,  
uni butter, squid ink tagliatelle 22.00

### BANANA NUT FRENCH TOAST

bourbon maple syrup, macerated berries,  
vanilla crème fraiche 14.00

### BREAKFAST BURRITO

scrambled eggs, venison sausage,  
baby spinach, duck chili & queso 16.00

### SIDES \$5

Bacon | Home Fries | Duck Hash | Cheese Grits  
Roasted Asparagus with Hollandaise

**HAIR OF THE DOG:  
BOTTOMLESS MIMOSAS \$25**

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,  
SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE  
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY  
IF YOU HAVE CERTAIN MEDICAL CONDITIONS.