

Appetizers

Duck Fat Fries Parmesan, Truffle Mayo	\$7.00	Ahi Tuna Taquitos Corn Tortilla, Avocado, Cilantro, Chipotle Cream	\$15.00
Crab Beignets Arugula, Old Bay Tartar	\$13.00	Parisienne Gnocchi Wild Mushrooms, Leeks, Thyme	\$12.00
Organic Chicken Wings Garlic Buffalo, Old Bay or Sesame Soy Glaze	\$11.00	Mixed Green Salad Apple Cider Vinaigrette, Candied Walnuts, Apples, Parmesan Cheese	\$10.00
Duck Tostadas Duck Confit, Pickled Onions, Creme Fraiche, Tamarind Chipotle Sauce	\$11.00	Fried Calamari Spicy Salsa Verde, Chiles	\$11.00
Fried Green Tomatoes Pimento Cheese, Red Pepper Coulis, Chow Chow	\$11.00	Seasonal Soup	\$10.00
Fresh Burrata Pomegranate Gastrique, Balsamic Drizzle, Roasted Spiced Almonds, Grilled Bread	\$14.00	Roasted Beet Salad Arugula, Toasted Pepitas, Goat Cheese	\$11.00
		Oysters on Half Shell ½ Dozen Oysters, Mignonette, Cocktail Sauce	\$16.00

Entrees

Breakfast Burrito Scrambled Egg, Potatoes, Avocado, Pico De Gallo, Chipotle Crema, Mixed Green Salad, Lime	\$16.00	Hanger Steak & Eggs Sunny Side Up Egg, Hollandaise, Potato Hash	\$21.00
Roseda Farm Cheeseburger Choice of Daily Cheeses, House Duck Fat Fries with Truffle Mayo	\$18.00	Buttermilk Pancakes Smoked Bacon, Lemon Curd, Granola Dust, Blueberry Compote	\$13.00
Southern Shakshouka Cajun Tomato Sauce, Andouille, Avocado, Creme Fraiche, Two Fried Eggs, Grilled Bread	\$15.00	Belgian Waffles Seasonal Compote, Whipped Cream, Smoked Bacon	\$14.00
Grilled Chicken Sandwich Bacon, Swiss, Arugula, Chipotle Aioli, Baguette	\$16.00	Salmon Burger Cilantro Mayo, Mixed Green Salad	\$18.00
Fried Amish Chicken & Waffles Braised Collard Greens w/ Bacon, Maple Syrup	\$20.00	Spiced Shrimp & Grits Poached Egg, Smoked Tomato Coulis, Caramelized Leeks, Tasso Ham Gravy	\$19.00
Pulled Beef Brisket-Potato Hash Poached Egg, Hollandaise	\$15.00	Three Egg Omelette Arugula, Roasted Red Peppers, Asparagus, House Mixed Greens	\$16.00

Desserts

Chocolate Brioche Bread Pudding Dark Chocolate Drizzle, Mixed Berry Coulis, Vanilla Ice Cream	\$10.00	Ice Cream & Sorbet Daily Selection	\$10.00
Carrot Cake Cinnamon Anglaise, Candied Pecans, Salted Caramel Sauce, Ginger Ice Cream	\$10.00	Sweet Beignets (6) Served with Whipped Cream Add Chocolate or Caramel +\$1.50 ea.	\$10.00
Vanilla Creme Brulee Classic Burnt Sugar Crust, Citrus & Almond Biscotti	\$10.00		

B & C
Throw Blankets
\$11