



# BRUNCH



Greg Garrison  
&  
Analisa LaPietra

## SMALLER PLATES

|                                                                                                |    |                                                                                                                          |    |                                                                                             |    |
|------------------------------------------------------------------------------------------------|----|--------------------------------------------------------------------------------------------------------------------------|----|---------------------------------------------------------------------------------------------|----|
| <b>GRILLED STREET TOSTADA</b><br>blue corn tortilla, garlic aioli, cotija, esplette, scallions | 9  | <b>CRISPY BRUSSEL SPROUTS</b><br>nuoc chom, lime, chilis, carrots, sesame                                                | 10 | <b>DEVILED EGGS</b><br>crispy chicken cracklin', dill, fried capers, chives                 | 12 |
| <b>CHARRED WINGS</b><br>dry rub, carrot chili emulsion, gorgonzola ranch                       | 14 | <b>GRILLED WEDGE SALAD</b><br>charred iceberg wedge, corn, radish, cotija cheese, crunchy onions, green goddess dressing | 14 | <b>CRAB RANGOON TOAST</b><br>lump crab, cream cheese, toasted sourdough, chili orange honey | 17 |

## LARGER PLATES

|                                                                                                                       |    |                                                                                                                                               |    |
|-----------------------------------------------------------------------------------------------------------------------|----|-----------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>EGGS BENNY*</b><br>English muffin, chipped ham, poached eggs, hollandaise                                          | 15 | <b>KALE PANZANELLA SALAD</b><br>lacinato kale, roasted delicata, olive oil croutons, radish, parmesan crisps, buttermilk chive dressing       | 14 |
| <b>BANANA PANCAKES</b><br>dulce de leche, whipped pecan butter                                                        | 14 | <b>CHOPPED CHEESE*</b><br>chopped burger, American cheese, LTO, fancy sauce, amoroso roll, wedge fries or salad                               | 18 |
| <b>LOBSTER ROLL</b><br>brown butter, miso mayo, fines herbes, wedge fries or salad                                    | 25 | <b>CRISPY CHICKEN SANDWICH</b><br>fried chicken breast, cheddar, buttermilk chive ranch, shreddeuce, tomato, potato bun, wedge fries or salad | 16 |
| <b>KOREAN BBQ FRIED CHICKEN &amp; BISCUIT</b><br>crispy chicken breast, biscuit, nappa + carrot slaw                  | 15 | <b>SHRIMP &amp; GRITS</b><br>Ace Basin Milling Co. grits, harissa garlic butter, kale, blistered tomatoes                                     | 28 |
| <b>AVOCADO BLT</b><br>vine ripened tomato, avocado mayo, arugula, black pepper bacon, sourdough, wedge fries or salad | 16 | <b>DOUBLE BURGER*</b><br>two 4oz patties, American, maple bourbon bacon jam, shreddeuce, tomato, aioli, wedge fries or salad                  | 21 |
| <b>GRILLED STEAK FRITES*</b><br>8oz hanger steak, crispy wedge fries, horseradish aioli                               | 30 |                                                                                                                                               |    |

## SIDES

WEDGE FRIES 6   GRITS 6   SMALL SALAD 6  
BLACK PEPPER BACON 6   BISCUITS 6   TOAST 6

## ADDITIONS

TWO EGGS ANY STYLE\* 6   STEAK\* 11  
FRIED CHICKEN 8   SHRIMP 10

## DRINKS

|                                                                                |    |                                                         |    |
|--------------------------------------------------------------------------------|----|---------------------------------------------------------|----|
| <b>MORNING FOG</b><br>Jameson Cold Brew, Guinness, dark roast, cream, cinnamon | 14 | <b>BELLINI</b><br>prosecco, white peach, peche de vigne | 12 |
| <b>BLOODY MARY</b><br>vodka, tomato, black pepper, lemon, spices               | 14 | <b>MIMOSA CARAFE</b><br>bubbles, juice selections       | 18 |

No substitutions please. Parties of 6 or more will be charged 20% gratuity.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# WINE

## RED

**ANGELS INK** PINOT NOIR : CALIFORNIA  
ripe cherry, strawberry jam, vanilla

**SELLA ANTICA** BLEND : ITALY  
blueberry, stewed plums, black pepper, chocolate

**MADDALENA** CABERNET SAUVIGNON : CALIFORNIA  
dark plum, raspberry, oak spice

**PORTILLO** MALBEC : ARGENTINA  
redcurrant, black cherry, clove, long finish

**JUSTIN** CABERNET SAUVIGNON : CALIFORNIA  
black cherry, cigar, barrel spice, vanilla

**THE PRISONER** BLEND : CALIFORNIA  
dried blackberry, acai, tobacco, ripe tannins

**JERMANN** *red angel on moonlight*, PINOT NOIR : ITALY  
pomegranate, juicy red berries, white pepper, star anise

**BATASIOLO** BARBERA D'ALBA : ITALY  
wild berry, ripe fruit, delicate wood notes, spring flowers

14/57

14/57

15/61

15/61

75

80

67

65

## WHITE

**LUMINA** PINOT GRIGIO : ITALY  
pear, meadow flowers, golden apple, lemon peel

**13 CELSIUS** SAUVIGNON BLANC: NEW ZEALAND  
citrus, lychee, sweet herbs

**CHALKHILL** CHARDONNAY : CALIFORNIA  
orange zest, toasted almond, rich, balanced acidity

**RIVA DE LA ROSA** VERDICCHIO : ITALY  
crisp, refreshing, saline, honey, green apple

**MASSICAN** *Annia*, BLEND : CALIFORNIA  
pear skin, stone fruit, baked apple, citrus blossom

**FOWELS** *Ladies who shoot their lunch*, CHARDONNAY : AUSTRALIA  
ripe melon, pineapple, toast, full bodied

**MAR DE FRADES** ALBERINO : SPAIN  
green peach, meyer lemon, ocean air, eucalyptus

**CHABLISIENNE** *le Finage*, CHABLIS : FRANCE  
lemongrass, pear juice, fresh almonds, white stone

14/57

15/61

15/61

14/57

65

70

64

78

## SPARKLING

**MOET & CHANDON** BRÛT : FRANCE  
green apple, white flowers, brioche

**AVISSI** PROSECCO : ITALY  
apricot, lime, mango, clean fresh finish

24/120

14/57

## ROSÉ

**LA JOLIE FLUER** ROSÉ : FRANCE  
orange blossom, grapefruit, red apple, bright and crisp

14/57

## PACKAGED

|                        |   |                             |    |
|------------------------|---|-----------------------------|----|
| <b>BOLD ROCK CIDER</b> | 6 | <b>COORS LIGHT</b>          | 5  |
| <b>BUDWEISER</b>       | 5 | <b>MILLER LITE</b>          | 5  |
| <b>BUD LIGHT</b>       | 5 | <b>HIGH NOON WATERMELON</b> | 12 |
| <b>MICHELOB ULTRA</b>  | 5 | <b>SURFSIDE ICED TEA</b>    | 11 |

ASK YOUR SERVER OR BARTENDER  
FOR DRAUGHT BEERS  
& OUR EXTENSIVE WHISKEY LIST



# COCKTAILS

*Beverage Director: Jim McCourt*



15

## MAIN ST. MANHATTAN

Rittenhouse Rye, sweet vermouth, Grand Marnier, bitters

## OLD FASHIONED WAYS

Elijah Craig Bourbon, peach, rooibos, bitters

## MARGARITA PICANTE

tequila blanco, jalapeno, blood orange, lime, smoked chili salt

## CHERRY SOUR

Blue Coat Gin, cherry, lemon, egg white, vanilla\*

## FIESTA

Del Maguey Vida, Tequila Ocho, passionfruit, Galliano, egg white, lime\*

## S' EXPRESS

vodka, espresso, coffee liqueur, cacao nib, lemon oil

## CAROLINA WREN

Kakira Vodka, apricot, lemon, honey, egg white, bitters\*

## NEGRONI DIVERSI

gin, Campari, sweet vermouth, strawberry, coconut

## STATELINE SWIZZLE

Ten To One Rum, passionfruit, lime, demerara, mint, bitters

## DROP KICK

Jameson Whiskey, raspberry, grapefruit, lemon, seltzer

## MANGO SMASH

bourbon, mango, lemon, mint, bitters

   @prohibitioncola

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