

monday night brunch menu

brunch cocktails

poor man's bloody mary 4
organic tomato juice, citrus & the "champagne of beers"

housemade bloody mary 8
san marzano tomatoes & neil taylor's tomato juice

the bloody bart 8
the housemade bloody mix & siracha

sunshine daydream 7
neil taylor's sun gold tomato juice, lime & mt. gay rum

blueberry royale 7
champagne & neil taylor's blueberry cider

the crispy cucumber 7
cucumber juice, champagne & fresh lemon

the AT&T 8
house infused apricot & thyme gin, stirrings' tonic

the orange thing 7
vodka, grand marnier & orange pellegrino

peaches 'n herb 8
house infused ga peach bourbon & honey-thyme soda

the iced coffee 7
espresso, kahlua, tuaca & baileys

appetizers

the "eggroll" with sambal mayo & asian ketchup 5
point judith calamari with smoked tomato aioli 10
iced oysters on the half-shell mkt
warm mushroom & country ham bruschetta 8
chicken liver toast with pickle relish & smoked bacon 6
tempura eggplant chips & green curry ketchup 8
housemade pimento cheese & rosebud saltines 8
sliced heirloom tomatoes 8
slider burgers with smoked bacon & blue cheese spread 9
artisanal cheese plate & traditional garnishes 12

\$3 beverages

blueberry agave fresca
mexican coke (\$3.5)
orange crush
san pellegrino
orange san pellegrino
lime san pellegrino
panna spring water
fresh squeezed oj (carafe \$7)
maine root organic root beer
all natural cranberry lime soda
all natural pomegranate soda
stirrings' natural ginger ale
neil taylor's organic blueberry cider
boylan's all natural black cherry soda
boylan's all natural grape soda

dinner entrees

bay of fundy salmon 21
saffron orzo salad & citrus vinaigrette

georges bank scallops 23
riverview farms grits, tomato-caper chow chow & orange-peppercorn honey

georgia shrimp & grits 18
andouille sausage, sweet onion, san marzano tomatoes & local grits

penne primavera 12
baby shrimp, local squash & cherry tomato

buttermilk fried chicken 17
mashed potatoes, green beans, southern slaw & gravy

kobe burger 14
"no woman, no cry" cheddar, braised mushrooms & rosebud steak sauce

add fried egg... 1.50
twice cooked duck leg 18
yukon potato hash & apricot-red wine jus

turkey burger 13
grilled pineapple, vermont goat cheese & sambal mayo

grilled lamb loin 23
asparagus, cippolini onions, local cherry tomatoes & baby fennel

12oz. linz meats ribeye 31
sweet corn tater-tots, braised peppers & grain mustard butter

monday night brunch features

country ham & brie french toast 10
alon's pain de mie, housemade preserves & vermont maple syrup

steak & eggs 19
petit new york strip, fried egg & housemade fries

housecured salmon omelette 12
arugula pesto & vermont goat cheese

house-roasted turkey omelette 12
roasted mushrooms & tillamook cheddar

mussels & fries 14
champagne-orange butter & sambal mayo

fried egg tostada 10
heirloom tomato pico de gallo, guacamole & salsa roja

junk in the trunk 11
belgian waffle panini with berkshire ham, scrambled egg & cheddar

peekytoe crab cake sandwich 13
baby lettuce & remoulade

add fried egg... 1.50

the breakfast bowl 9
grits, bacon, cherry tomato, soft poached egg & cheddar

general jimmy's fried chicken burrito 13
scrambled egg, fried rice, green onion & cilantro

rosebud noodle bowl 13
lo mein noodles, riverview farms pork belly, vegetables & soft poached egg

baby shrimp frittata 12
local cherry tomatoes, basil & micro greens

S hash browns 3
E riverview farms grits 3
D home fries 3
I housemade fries 3
S smoked bacon 3
riverview farms sausage 4
benton's country ham 3

ron's picks

the big nasty (it's a sandwich) 14
fried chicken, scrambled egg, smoked bacon & cheddar

fried chicken & waffles 16
hash browns, grits & sausage gravy

peanut butter & bacon patty melt 14
kobe beef patty, toasted whole wheat toast & caramelized onions

add fried egg... 1.50

the ultimate pancake 9
smoked bacon, sausage & scrambled egg

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