

# BRUNCH | FEBRUARY 17 & 18 |

*~ served family style*

*winter salad* with red and golden beets, slivered shallot, pickled farm egg, spiced pecans, goat feta, raspberry vinaigrette - 12

*waffle foster* with brandied bananas, whipped cream, toasted almonds - 13

*marmilu farm bacon* - 4

*pan roasted half chicken* with grilled broccolini, spaghetti squash, and shiitake mushroom bordelaise - 22

*lamb shank* - tomato braised, grits, greens, poached eggs - 18

*braised collard greens* with house pickles - 4.5

*smoked gouda grits* with roasted red peppers, caramelized onion - 6

*pommes frites* with goat cheese, white cheddar, scallion cream -14

*fried gulf oysters* and remoulade - 16

*steak & eggs* with 8 oz new york strip steak, two fried eggs, buttermilk mashed potatoes, house worcestershire - 22

*steamed mussels* with white wine crema - 16

*omelette* of cured salmon, goat cheese, shallots, marinated tomatoes, with lobster nantua, and capers -18