

BRUNCH

"It's not quite breakfast, it's not quite lunch, but it comes with a slice of cantaloupe at the end." -
said by Jacque, Marge's love interest on The Simpsons

BUBBLES & BRUNCH COCKTAILS

Bottomless Classic Mimosa \$18.pp

champagne, orange juice

Berry Bilini \$10.

champagne, raspberries puree

Pomegranate Royale \$10.

champagne, pomegranate

Peach Fuzz Fizz \$10.

champagne, peach nectar, splash of vodka

Classic Champagne Cocktail \$10.

champagne, Angostura bitters, sugar cube

Bottomless Classic Bloody Mary

\$20. pp

vodka, seasoned tomato juice

Bloody Maria \$12.

tequila, seasoned tomato juice

The Michelada \$12.

Corona, tequila, seasoned tomato juice

Ruddy Mary \$12.

gin, seasoned tomato juice

Bloody Bacon \$12.

*vodka, applewood smoked bacon,
seasoned tomato juice*

NIBBLES

Avocado Toast \$10.5

*avocado mash, poached egg, feta cheese,
micro-arugula, extra virgin olive oil,
toasted multigrain*

Grapefruit Brûlée \$4.5

*half of a grapefruit, caramelized sugar,
blackberry, & mint*

Fried Green Tomatoes \$6.5

Cajun aioli

add colossal crab meat market price

Loaded Tater Tots \$6.5

*applewood smoked bacon, shredded white
cheddar, green onion, Sriracha mayo*

THE MAIN EVENT

Mama's Boy \$13.5

*spaghetti frittata, fresh tomato, Pecorino Romano,
mozzarella*

Classic Eggs Benedict \$15.5

*two poached eggs on toasted English muffin,
smoked Canadian bacon and hollandaise sauce
add colossal crab meat market price*

Chicken & Waffles \$16.5

*fried buttermilk chicken breast,
warm bourbon maple syrup*

Lemon Ricotta French Toast \$13.5

challah bread, ricotta, lemon curd

Hangover Burger \$12.5

*8oz. angus, smoked jalapeño bacon, white
cheddar, red onion, bibb lettuce, tomato,
Sriracha mayo, fried egg*

"Backstage Beauties" \$18.5

*filet mignon tips, fluffy scrambled eggs,
béarnaise sauce*

Shrimp & Grits \$17.5

*blackened shrimp (or salmon), stone-ground grits,
roasted corn, mascarpone*

Fried Green Tomato Sandwich \$13.5

*fried green tomatoes, applewood smoked bacon,
avocado smash, cheddar cheese, fried egg,
toasted multigrain*

Huevos Rancheros \$15.5

smoked chipotle, chorizo sausage, black beans

Breakfast Americano \$12.5

*two eggs, applewood smoked bacon,
oven-roasted potatoes, toasted multigrain*

SIDE PLATES

oven-roasted potatoes \$5.

stone-ground grits \$5.

applewood smoked bacon \$5.

jalapeño bacon \$5.

SIPS

High Point coffee \$3.5

roasted in Mt. Airy

Mighty Leaf teas \$5.

espresso \$5.

cappuccino \$5.

San Pellegrino \$6.

Panna water \$6.

Alert your server to any allergies or dietary needs.

Chef Antonio Cione