

Wine Glasses /or Liters

WHITES

Prince de Lise Sparkling Brut, FR \$9.5 / \$30 btl
Dry and Crisp

Clementine Sparkling Brut Rose Provence, FR \$12 / \$42 btl
Dry and delicate

Chalk Hill Chardonnay, Sonoma Coast \$12.5 / \$65L
Citrus aromas, balanced acidity, creamy finish

Tangent Sauvignon Blanc, Edna Valley, CA \$10.5/ \$55L
Bright and racy, zesty citrus and tropical fruit

Etude Rose Santa Barbara, CA \$11 / \$40 btl
Aromas of strawberry & white peach with vibrant acidity

Gazerra Pinot Grigio Sicily, IT \$9.50 / \$50L
Crisp, clean and refreshing

REDS

Torii Mor Pinot Noir Willamette, Valley OR \$13 / \$70L
Burgundian style, bright cherry, light tannin

Reata Pinot Noir "Three County" CA \$11 / \$65
Ripe red fruit blends with a hint of baking spices, finished in french oak

Château Mongravey Margaux Cru Bourgeois Bordeaux, FR \$22 / \$115
Velvet texture, ripe dark fruit, hint of tobacco

Jamieson Ranch Double Lariat Cabernet Napa, CA \$15/\$75L
Bold & elegant with supple tannins and rich mouthfeel

Mocktails & Elixirs

hi · bis · cus tonic 5
cucumber · Fever Tree · +5 shot of low abv Aperol

MATCHA LATTE 5**
Feeling adventerous? Add a shot of Strega 80 +5

FRESH PRESSED OF THE DAY (Ask your server!) 5

Cocktails

THE EMPRESS OF HOUSTON 13
only the finest of cocktails
Empress Gin · Yellow Chartreuse · French Brut

THE FUNKY GOLD LA VIDA 13
put some pep in your brunch with a smoky pomegranate cocktail
Pandan Grenadine · Vida Mezcal · Becherovka

SAFETY HAZARD 12
an adult Orange Julius
Titos · orange · Aperol froth

HAPPY DETOX 11
a happy dose of vitamins over ice
Hendricks · apple · celery · lemon

ROASTED BLOODY MARY 9
House Bloody Mary mix · Lucas Salt
Vodka, or your choice of spirit!

MIMOSAS 5/24
Hibiscus · Pink Guava · Pineapple · Orange

In a Bottle

MEXICAN COKE CANE SUGAR 4
MEXICAN SPRITE CANE SUGAR 3.50
DUBLIN DR. PEPPER IMPERIAL SUGAR 3.25
ST. ARNOLD'S ROOT BEER IMPERIAL SUGAR 3.50
THIRDBORN GINGER BEER HIBISCUS OR JALAPENO LIME 4
DIET COKE 8OZ 3
KATZ'S COLD BREW HILL COUNTRY PECAN 6
KATZ'S COLD BREW VANILLA BEAN 6

"let's share something sweet"...\$7

Mom's Chocolate Cake
Old fashion fudge cake with fudge pecan icing and Mexican vanilla bean ice cream

Stuffed French Toast
Challah bread stuffed with Adzuki beans and bananas topped with miso caramel, maple-pecan gelato

Chess Pie
Brown butter vanilla pie served with strawberry puree

Layer Cake (GF)
Pistachio butter with olive oil pastry cream, & strawberry gella

brunch

Menu Notes:

Our menu is designed for sharing. We think the food should flow just like the conversation—and enhance the social nature of dining with friends. Please let us know if you'd like us to alter the pace your food arrives. Cheers!

starter

BRUSSELS SPROUTS 9**
tamari vinaigrette with peanuts and seeds

ROASTED CAULIFLOWER (GF) (V) 10**
curry & cashews with chili oil

WOOD OVEN ROASTED CARROTS (V) 9
ginger, sesame and puffed rice

SCOTCH EGG 9
crispy 5 minute egg, turkey sausage, gravy & tomato salad

DUTCH OVEN PANCAKE (VG) 11
Vermont maple syrup

BROWN BUTTER FRENCH TOAST (VG) 12**
blueberry, caramel & marcona almonds

salads

PERSIAN CUCUMBER (GF) 16**
feta, pecans, avocado & Pro-Vision greens with wood grilled chicken

LOCAL SPINACH (GF) 16
bacon, poached egg & sesame ginger dressing

PAN SEARED TROUT 17**
caeser salad, sunflower seeds

GREEN SALAD (V) (GF) 12
green goddess dressed greens and vegetables

savory

BACON & EGG SANDIE 16
turkey sausage, bacon, egg, american cheese & fries

B.L.T. 14
everything Bagel, house smoked Lox & Tonnato sauce

BACON "BANH MI" BENEDICT 16
poached egg & hollandaise

CHEESE BURGER & FRIES 18
pork belly, fancy cheese & funyun aioli

OKONOMIYAKI 15
savory Japanese pancake with bacon, cabbage, fried egg & togarashi bearnaise

CHICKEN & BISCUITS 17
crispy chicken, house biscuit & gravy

THE BREAKFAST PLATE 17
turducken sausage, bacon, biscuit, jam & eggs your way (Sorry, no substitutions)

BEEF "BARBACOA" & GRITS (GF) 19**
pumpkin seed verde mole

MUSHROOM BOWL (V) (GF) 16
brown rice, spinach, harissa (Add egg +\$2) (Add grilled chicken +\$3)

sides

CHIA BOWL (GF) (V) 10**
pecan toasted granola and fruit

BACON 4
TURDUCKEN SAUSAGE 5

EGGS (2) 5
AVOCADO TOAST 7

EVERYTHING BAGEL 4
with M&M shmear extra shmear + \$2.50

BISCUITS & GRAVY 7



"It'll never work. You're a dog person and I'm a cat person."



social food

(V) = Vegan
(VG) = Vegetarian
(GF) = Gluten Free
** = Contains Nuts/Seeds

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES. THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS OR ANY RAW ANIMAL PROTEIN. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH, OR BLOOD, OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATEST RISK OF ILLNESS FROM RAW OYSTERS AND SHOULD EAT OYSTERS FULLY COOKED. IF YOU ARE UNSURE OF YOUR RISK, CONSULT YOUR PHYSICIAN.