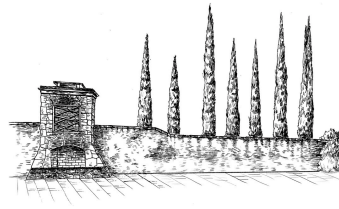


# SUNDAY BRUNCH



**CAVIAR SAMMY** **32**  
sturgeon caviar, soft scrambled eggs, crème fraîche, lemon, chives, buttered roll

**MAINE LOBSTER & BISCUITS** **36**  
cheddar-rosemary biscuits (2), lobster gravy, bacon

**COLOSSAL SHRIMP COCKTAIL** **GF** **18**  
bloody mary cocktail sauce, celery salt

**EGG SAMMY** **21**  
fried farm egg (2), sausage patty, hash brown, american cheese, harissa aioli, brioche bun

**HUEVOS RANCHEROS** **GF** **26**  
tostada, black bean pureé, ranchero sauce, pico de gallo, smashed avocado, sunny-side up egg (2)

**BABY KALE CAESAR SALAD** **16**  
crushed ranch croutons, shaved parmesan, lemon dressing

**SHORT RIB SMASH BURGER\*** **24**  
aged white cheddar, garlic aioli, onion jam  
+ add bacon **5**  
+ add egg\* **4**

**GF** **V**  
Gluten Free Vegetarian  
Many dishes can be made to accommodate dietary needs, upon request.

**POWER GRAIN BOWL** **V** **23**  
farro, sweet potato, greens, salsa matcha, pickled vegetables, oat crunch  
+ add pork belly **10**

**AVOCADO TOAST** **V** **15**  
smashed avocado, pomegranate, pickled onion, sprouts

**JACK'S STACK OF THREE** **19**  
café-style pancakes (3), whipped butter, buttermilk-black pepper syrup

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**DOUBLE-FRIED CHICKEN**  
chili honey, fried rosemary  
1/2 bird **25**  
whole bird **48**  
+ add sturgeon caviar (1 oz.) **60**  
+ add charles heidsieck brut reserve **85**

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executive chef + co-owner, Casey Burchfield  
chef de cuisine, Shaun Thomas  
managing partner + co-owner, Jon Altizer-Bieger

## BRUNCH COCKTAILS

**MIMOSA** **12**  
benvolio prosecco extra dry, orange juice

**BREAKFAST MARTINI** **16**  
st. george botanivore gin, lemon, citrus marmalade

**BLOODY MARY** **13**  
tito's vodka, house bloody mary mix

**MICHELADA** **10**  
pacifico mexican lager, hot sauce, lime

**ESPRESSO MARTINI** **16**  
castle & key 'sacred springs' vodka, espresso, borghetti caffè espresso liqueur

## BRUNCH ADDITIONS

**EGG\*** **4**

**BENTON'S HERITAGE BACON** **10**

**SMASHED SAUSAGE PATTY** **6**

**HASHBROWNS** **V** **8**  
+ add sturgeon caviar **60**

## SIDES

**ROASTED SWEET POTATO** **GF V** **14**  
sesame aioli, chili honey, parmesan, crispy shallots

**CRISPY HERB CURLY FRIES** **GF V** **14**  
garlic aioli, herbs

\* ITEM SERVED RAW

\* ITEM SERVED COOKED TO ORDER

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

## WINES BY THE CLASS

### SPARKLING

#### GLERA

Benvolio, Prosecco Extra Dry Friuli DOC NV..... 10 / 40  
(green apple, white flower, almond)

### WHITE

#### ALBARIÑO

Gallica 'Clements Hills', Lodi 2023..... 15 / 60  
(bright, lemon zest, orange blossom)

Do Ferreiro, Rías Baixas 2023..... 16 / 64  
(crisp, mineral, green apple)

#### SAUVIGNON BLANC

The Ned, Marlborough 2023..... 12 / 48  
(white peach, kaffir lime, zesty)

D. Riffault 'Cortem á bâtis', Sancerre 2023..... 21 / 84  
(gooseberry, citrus, mineral)

Von Winning 'II' Trocken, Pfalz 2022..... 14 / 56  
(gooseberry, passionfruit, fresh cut grass)

#### CORTESE

Villa Sparina, Gavi DOCG 2022..... 13 / 52  
(lemon, green apple, almond)

#### CHARDONNAY

D. Merlin Mâcon 'Vielles Vignes', Burgundy 2022... 21 / 84  
(white peach, citrus, almond)

Flowers, Sonoma Coast 2022..... 19 / 76  
(white flowers, coastal minerality, kaffir lime)

### ROSÉ

#### CINSAULT BLEND

D. de la Bernarde, Côtes de Provence 2023..... 13 / 52  
(blood orange rind, wild strawberry, delicate florals)

### COFFEE

#### DRIP COFFEE

stumptown (portland, or)..... 6  
(decaffeinated available)

#### FRENCH PRESS COFFEE

coffee train (greensboro, ga)..... 6  
(decaffeinated available)

### RED

#### PINOT NOIR

Lingua Franca 'Avni', Willamette Valley 2022..... 16 / 64  
(red cherry, spice, earth)

#### CABERNET FRANC

El Enemigo, Mendoza 2020..... 15 / 60  
(black fruit, spicy, mineral-driven)

#### CLARET

C. Les Gravierès de la Brandille, Bordeaux 2019... 14 / 56  
(red currant, leather, tannic)

#### TEMPRANILLO

Finca Nueva Reserva, Rioja 2016..... 19 / 76  
(velvety, complex, oaky)

#### CABERNET SAUVIGNON

Shafer 'One Point Five', Napa Valley 2018..... 49 / 196  
(bright red fruits, cedar, rich earth)

Royal Prince 'Reserve' 2021, Napa Valley..... 18 / 72  
(black currant, vanilla, leather)

#### MENCÍA

Raúl Pérez 'Ultreia Saint Jacques', Bierzo 2021... 19 / 76  
(expressive, juicy, elegant)

#### MALBEC

Viña Cobos Bramare, Lujan de Cuyo 2021..... 21 / 84  
(robust, dark berry, oaky)

## TEA & SOFT DRINKS

#### HOT TEA

republic of tea..... 4  
(selections vary)

#### ICED TEA & LEMONADE

sweet / unsweet iced tea..... 5  
lemonade..... 5

#### SOFT DRINKS

coke, diet coke, coke zero, sprite..... 4  
(8 oz. bottle)  
fever tree ginger ale..... 4  
(6.7 oz. bottle)

## DRAUGHT BEER

#### LAGER

Terrapin Beer Co. 'Sweater Weather'..... 11

#### IPA

Creature Comforts Tropicalia..... 10

#### LIGHT LAGER

Michelob Ultra..... 8

## PACKAGED BEER

#### IPA

Athletic Brewing Co. "Run Wild" (NA)..... 7

Bearded Iris "Homestyle"..... 8

#### MEXICAN LAGER

Pacifico Clara..... 6

#### PILSNER

Stella Artois..... 7

Bearded Iris "Pep Talk"..... 8

#### BELGIAN-STYLE WHEAT

Allagash White..... 7

#### PALE ALE

Sierra Nevada..... 8

#### HAZY IPA

Sierra Nevada "Hazy Little Thing"..... 8

## BOTTLED WATER

aqua panna natural mineral water..... 8

san pellegrino sparkling mineral water..... 8

PLEASE DRINK RESPONSIBLY.

Be prepared to show your I.D. - No alcoholic beverage will be served to patrons under 21.