

FALL + EARLY WINTER 2024

BRUNCH

Brunch

Brunch Cocktails

**SMOKED SALMON BAGEL** 14  
everything bagel, smoked salmon-whipped cream cheese, horseradish, capers, pickled red onion

**AVOCADO TOAST** 14  
smashed avocado, marinated tomatoes, pickled fresno, local greens  
+ *paddlefish caviar* + 20

**EGG SAMMY\*** 15  
fried farm egg, benton's bacon, spicy aioli, aged white cheddar, sourdough english muffin

**PORK BELLY & GRITS\*** **GF** 23  
anson mills grits, onsen egg, chili crisp

**MAINE LOBSTER CROISSANT** 36  
lobster salad, benton's bacon, local lettuces, tomato

**JACK'S STACK OF THREE** 18  
café-style pancakes (3) , whipped butter, buttermilk black pepper syrup

**KALE CAESAR SALAD** 14  
crushed ranch croutons, shaved parmesan, lemon dressing

**SHORT RIB SMASH BURGER\*** 21  
aged white cheddar, garlic aioli, onion jam


**HUEVOS RANCHEROS\*** **GF** 26  
tostada, black bean pureé, ranchero sauce, pico de gallo, smashed avocado, over easy egg (2)


**CHEF'S BRUNCH\*** 60  
korean-style kalbi steak, kimchi fried rice, over easy egg (2)  
+ *paddlefish caviar* + 20


**SMASHED POTATOES** 14  
mustard vinaigrette, bacon lardons, shallot


**BRUSSELS SPROUTS** 14  
thai vinaigrette, pickled chili, peanuts


**FANCY CURLY FRIES** **V** 14  
garlic aioli, parsley

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

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

**KIMCHI CAESAR** 16  
roku suntory gin, chili garlic, kimchi, clamato-house bloody mary mix 

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

**ESPRESSO MARTINI** 16  
tito's vodka, espresso, borghetti caffe espresso liqueur 

**EGG\*** 4

**BENTON'S HERITAGE BACON** 10

**SMOKED SAUSAGE LINK** 6

**HASH BROWNS** 8

+ *kaluga caviar (1 oz.), crème fraîche, chives, lemon* 80

**FIGMENT OF DIONYSUS** 16  
barr hill gin, fig, honey, lemon, egg white

**PERSEPHONE'S PEAR** 17  
blend of rums, pear three ways, citrus

**CHIMERA'S FLAME** 17  
arette tequila blanco, del maguey vida mezcal, citrus, cinnamon, bitters

**FALL OLD FASHIONED** 18  
blend of bourbons, maple, bitters

Stuff

Seasonal Cocktails

Sides

**GF**

Gluten Free

**V**

Vegetarian

Many dishes can be made to accommodate dietary needs, upon request.

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

+ 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 GLASS

### SPARKLING

#### PROSECCO

Benvolio, Prosecco Extra Dry Friuli DOC NV..... 12 / 48  
(green apple, white flower, almond)

### WHITE

#### ALBARIÑO

Granbázan Etiqueta Ambar, Rías Baixas 2022..... 16 / 64  
(citrus, green apple, saline)

#### SAUVIGNON BLANC

The Ned, Marlborough 2023..... 14 / 56  
(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)

D. Christian Moreau 'Les Clos' Chablis Grand Cru 2021..... 60 / 240  
(green apple, flint, honey)

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

Kosta Browne 'One-Sixteen' Russian River Valley 2021..... 40 / 160  
(rich, buttery, complex)

### ROSÉ

#### CINSAULT BLEND

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

### 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)

Marqués de Murrieta 'Castillo Ygay' Gran Reserva, Rioja 2011.. 68 / 272  
(ripe cherry, oak, black pepper)

#### CABERNET BLEND

Bevan Cellars 'Ontogeny' 2021..... 48 / 192  
(blackberry, chocolate, leather)

#### 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..... 17 / 68  
(expressive, juicy, elegant)

#### MALBEC

Viña Cobos Bramare, Lujan de Cuyo 2021..... 18 / 72  
(robust, dark berry, oaky)

## DRAUGHT BEER

### SESSION ALE

Wild Heaven Emergency Drinking Beer..... 9

### 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

### SOUR

Creature Comforts Athena Paradiso..... 8

### SEASONAL

### PALE ALE

Sierra Nevada..... 8

### HAZY IPA

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

## BEVERAGES

### SOFT DRINKS

coke, diet coke, coke zero, sprite..... 4  
(8 oz. bottles)

fever tree ginger ale..... 4  
(6.7 oz. bottle)

### ICED TEA + LEMONADE

sweet / unsweet tea..... 5

lemonade..... 5

## COFFEE & TEA SERVICE

### DRIP COFFEE

stumptown..... 4  
decaffeinated available

### FRENCH PRESS COFFEE

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

### HOT TEA

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

We love our team, and we know you do too! To help support them, we add a small 3% fee to every check that goes directly and only to our amazing back-of-house staff. These are the hardworking people who cook, prep, and make sure your meal is just right. This helps us continue to provide the service level and quality you expect. If you'd prefer not to contribute, just let us know, and we'll gladly remove it. We really appreciate your support and understanding!

PLEASE DRINK RESPONSIBLY.

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