

GO BOTTOMLESS!
MIMOSAS (90 min. time limit) 28.00



COCKTAILS

- EYES WIDE OPEN** 12.48
 espresso, kahlua, 360 vanilla, baileys
- MAN-MOSA** 12.48
 deep eddy orange, allagash, oj, cava
- MORNING MARGARITA** 12.48
 lunazul, dry curacao, oj, lime, cava
- BLOODY MARY** 11.44
 deep eddy vodka, house made mix
- MIMOSA** 10.40
 fresh squeezed orange juice, cava
- "UP ALL NIGHT"** 13.52
 lobos reposado, skrewball peanut whiskey, espresso, cantera negra cafe, mole bitters
- MISS NUTLEY** 13.52
 ketel one, real strawberry puree, lemon, simple, cava float

STARTERS

- TRUFFLED "MEAL" CHIPS** 13.52
 bleu cheese fondue, smoked bacon, scallion
- CRABCAKE** 16.54
 lemon-dill creme fraiche, arugula, cherry tomato
- SIX CHILLED BLUEPOINT OYSTERS** 18.72
 mignonette, horseradish, lemon
- TUNA TARTAR NACHOS** 16.54
 crispy wontons, avocado, wasabi aioli, candied ginger-teriyaki drizzle
- SHORTRIB TACOS** 14.56
 pickled onion, cilantro-lime crema **ADD TACO +4.16**
- MAC & CHEESE** 11.44
 black forest ham, pea, gruyere, smoked mozzarella
- CHICKEN NUGS** 13.52
 peanuts, cilantro, ginger-soy glaze
- FRENCH ONION SOUP** 10.40
 crouton, gruyere, emmental, spanish sherry
- VANILLA SUGAR DONUTS** 10.40
 seasonal dipping sauce
- GENERAL TSO'S SHRIMP** 15.50
 rock shrimp, traditional sauce

SIDES

- HOME FRIES** 7.28
- FRENCH FRIES** truffle parm +3 8.32
- TWO EGGS** 6.24
- APPLEWOOD SMOKED BACON** 9.36
- PORK SAUSAGE** 9.36
- TOAST** 4.16

BURGERS & SANDWICHES

served with french fries

- STEAKHOUSE BURGER** 19.76
 bacon, lettuce, tomato, beer cheese fondue, frizzled onion
- CRISPY CHICKEN SANDWICH** 16.54
 baby gem lettuce, bread & butter pickles, herb aioli, hot honey
- MAC BURGER** 18.72
 two 4oz patties, american cheese, lettuce, tomato, onion, pickles, mac sauce
- STEAKHOUSE SANDWICH** 23.92
 filet mignon, crispy onion, house bbq, bleu cheese fondue
- "THE EGG SANDWICH"** 14.56
 two runny fried eggs, bacon jam, avocado smash, everything brioche roll
- GOURMET GRILLED CHEESE TOMATO SOUP** 21.84
 brie, prosciutto, fig jam, arugula
- CRAB CAKE "PLT"** 19.76
 avocado smash

BRUNCH

- STRAWBERRY SHORTCAKE FRENCH TOAST** 18.72
 strawberry gelato, fresh strawberries, strawberry sauce
- BISCUTS & SAUSAGE GRAVY** 19.76
 gruyere, poached eggs
- HUEVOS RANCHEROS** 21.84
 black bean, tortilla, queso fresco, crema, ranchero sauce, salsa verde, avocado, sunny side eggs
- "DA BIG GAVONÉ"** 24.96
 three eggs sunny side, greasy pork sausage, fatty bacon, duck fat lathered short rib hash, foccacia... *FUGGED ABOUT IT!*
- AVOCADO TOAST** 18.72
 "everything" spice, lemon, poached eggs, country bread
- STEAK & EGGS** 27.04
 hanger steak, sunny-side eggs, potato-shallot cake, chimicurri
- SHRIMP & GRITS** 21.84
 three blackened shrimp, anson mills grits, chorizo, roasted red pepper, sherry-honey gastrique

SALADS

add to any salad

CHICKEN 7.28 (grilled or crispy) • **SHRIMP** 11.44 • **FILET MIGNON** 11.44 • **SALMON** 11.44

- BTL WEDGE** 15.60
 vine ripe tomato, smoked bacon, buttermilk bleu cheese dressing
- SIMPLE SALAD** 12.48
 baby greens, cucumber, tomato, onion, balsamic vinaigrette
- CLASSIC CAESAR SALAD** 13.52
 baby gem, foccacia crouton, lemon confit, parmesan
- BEET SALAD** 15.60
 orange, candied pecans, shaved fennel, citrus vinaigrette, lemon-dill creme fraiche
- MADAME WU'S SALAD** 14.56
 baby greens, red onion, cucumber, avocado, mandarin orange, crispy rice noodles, miso vinaigrette
- CHOPPED SALAD** 14.56
 heart of palm, olive, corn, tomato, cucumber, avocado, onion, feta, red wine vinaigrette
- TRUFFLED BURRATA CAPRESE** 15.60
 heirloom tomato, prosciutto, bib lettuce, grilled foccacia, balsamic glaze

INDICATES SIGNATURE DISH / 20% GRATUITY WILL BE ADDED TO ALL PARTIES OF SIX OR MORE / PAY WITH CASH TO RECEIVE 4% DISCOUNT