

BRUNCH

We are proud to support our local farmers, growers and purveyors. We thank them for their commitment to their craft and providing us with the highest quality ingredients and products.

SHARES

CHARCUTERIE & ARTISANAL CHEESE
NUTS | JAM | MUSTARD 32

HERB FOCACCIA
INFUSED OLIVE OIL 7

HOME MADE HUMMUS
GRILLED BREAD | VEGETABLES 14

OLD BAY & BUTTER RED SHRIMP
GRILLED BREAD | HERBS 19

STEAMED MUSSELS
COCONUT MILK | GINGER | SAMBAL BROTH 18

SMOKED FISH DIP
PICKLED HOT PEPPERS | CROSTINI 15

RAW BAR

*1/2 DOZEN OYSTERS
CHAMPAGNE MIGNONETTE 20

SHRIMP COCKTAIL
COCKTAIL SAUCE 19

*TUNA POKE
CHILI SOY SAUCE | NORI | SESAME |
CUCUMBER | TOSTONES 18

GREENS AND VEGGIES

BABY GEM LETTUCE
PECORINO | HERB CROUTON | ANCHOVIES | CAESAR
DRESSING 15

LOCAL BURRATA SALAD
POACHED TOMATOES | BASIL | HONEY BALSAMIC GLAZE |
PISTACHIO CRUMBLE 18

FARMERS SALAD
SUMMER VEGETABLES | FENNEL | RADISH | LEMON
VINAGRETTE 17

ADD CHICKEN BREAST 9
ADD SHRIMP 18
ADD CATCH OF THE DAY 14



BRUNCH SPECIALS

ZAK'S BRIOCHE FRENCH TOAST
CARAMELIZED PEACHES | CREAM 21

*COLD SMOKED SALMON BOARD
CLASSIC ACCOUTREMENT | BAGEL 29

SOUTHERN FRIED CHICKEN SANDWICH
BIBB LETTUCE | PICKLE | MAPLE HOT SAUCE 21

TEMPURA FISH SANDWICH
LEMON CAPER DILL SLAW | LEMON PEPPER AIOLI | LETTUCE |
TOMATO BRIOCHE 29

BOOTLEG BURGER
BACON | CHIPOTLE AIOLI | SHARP CHEDDAR | LETTUCE | TOMATO |
ONION 21 (ADD EGG 3)

SOUP OF THE DAY
SOURDOUGH BREAD BOWL 15

FROM THE COOP

MEAT LOVERS AND SWISS OMELET
HAM | BACON | SAUSAGE 21

SPICY FARMERS DELIGHT OMELET
HOT PEPPERS | ONION | SQUASH | PEPPER JACK CHEESE 21

EGG WHITE OMELET
BABY TOMATO | SPINACH | MOZZARELLA 20

HUEVOS RANCHEROS
CORN TORTILLAS | PULLED PORK | BLACK BEAN PUREE | SOUR CREAM
| RANCHERO SAUCE 23

AVOCADO TOAST
LETTUCE | TOMATO | TWO EGGS 18

SIDES 9

BACON
SAUSAGE LINKS
FINGERLING POTATOES
FRUIT

BC BOTTEMLESS 29

RUM PUNCH
MIMOSA
BLOODY MARY

20 % GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS, IF YOU HAVE CHRONIC ILLNESS OF THE STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS
ILLNESS FROM RAW OYSTERS AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE CONSULT A PHYSICIAN 09.04.2020