

WEEKEND BRUNCH

9:30AM - 3PM

AVOCADO TARTINE

smashed avocado, cherry tomatoes, pickled onions, microgreens, Union Special sourdough bread \$12

ADD: FRIED EGG \$2

MEDITERRANEAN OMELETTE

spinach & tomato, topped with feta, greens, pickled onion & balsamic glaze, prepared Spanish style \$15 GF

CAST IRON PANCAKE

pancake cooked in a cast iron skillet, butter, maple syrup \$13

EGG SANDWICH

egg, pimento cheese, herb garlic aioli, arugula, buttermilk biscuit \$13

ADD: SAUSAGE \$5 TURKEY SAUSAGE \$5 BACON \$5

HEIRLOOM BLT

bacon, heirloom tomatoes, butter lettuce, herb mayo, Union Special sourdough bread, served with a simple salad \$16

UPGRADE YOUR SIDE: CHIPS \$1. FRENCH FRIES \$3.50

FRUIT OR PASTA SALAD \$3

BRUNCH BURGER + FRIES

all beef patty, *egg sunny side up, bacon, pimento cheese, caramelized onion, garlic aioli, brioche bun \$18

CHICKEN SALAD SANDWICH

house chicken salad, pickled red onion, tomato, herb mayo, butter lettuce, Union Special sourdough bread, served with a simple salad \$16

UPGRADE YOUR SIDE: CHIPS \$1. FRENCH FRIES \$3.50

FRUIT OR PASTA SALAD \$3

APPLE SALAD

arugula, apple, red onion, candied pecans, goat cheese, sherry vinaigrette \$16 GF

ADD: CHICKEN SALAD \$6 GRILLED CHICKEN \$6
SEARED SALMON \$9 GRILLED SHRIMP \$7

HOUSEMADE PASTRIES

WHILE THEY LAST!

BLUEBERRY BOMBS

two for \$5

BUTTERMILK BISCUIT
butter & seasonal jam
\$4.50

CINNAMON ROLL
\$10

COOKIES
chocolate chip
red velvet
ginger molasses
\$4

ON THE SIDE

FRESHLY CUT FRUIT \$4

BACON \$5

PORK -or-
TURKEY SAUSAGE \$5

CRISPY POTATOES \$6
malt vinegar aioli

FRENCH FRIES \$6
ketchup,
malt vinegar aioli

GF - Gluten Free SF - Sugar Free DF - Dairy Free

*Made 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.
A 3% processing fee will be added to all credit card transactions to cover processing fees.
An automatic 20% gratuity will be added to parties of 6 or more

COFFEE + TEA

DRIP COFFEE 12oz \$3.5, 16oz \$4 REFILL \$1, \$1.5

ESPRESSO DOPPIO \$3

CORTADO \$4

CAPPUCCINO \$5

LATTE HOT 12oz \$5.5 HOT OR ICED 16oz \$6

EXTRA SHOT OF ESPRESSO \$1.5

MILK: WHOLE, SKIM // OAT, ALMOND \$.75 // COCONUT \$1

COLD FOAM: VANILLA OR MARSHMALLOW \$1

SYRUPS: VANILLA, SF VANILLA, WHITE MOCHA, CARAMEL, BROWN SUGAR,
GRAHAM CRACKER, PECAN, PUMPKIN SPICE, SWEET POTATO \$1

COLD BREW 16oz \$5

MATCHA LATTE HOT 12oz \$6 HOT OR ICED 16oz \$6.5

CHAI LATTE HOT 12oz \$5 HOT OR ICED 16oz \$5.5

DIRTY CHAI LATTE HOT 12oz \$6 HOT OR ICED 16oz \$6.5

HOT CHOCOLATE \$4

HOT TEA MINT VERBENA, EARL GREY, DRAGON PEARL JASMINE \$3.5

ICED TEA SWEET OR UNSWEET \$3.5

SODAS COKE, DIET COKE, COKE ZERO, SPRITE, GINGER ALE, LEMONADE \$3



COCKTAILS



AUTUMN SPRITZ

Housemade Hibiscus Syrup, Vodka, St. Elder, Mint,
Lemon Juice, Prosecco
\$17

ICE QUEEN

Waterloo Gin, Tito’s Vodka, Italicus
\$18

SUMMER FOREVER

Kill Devil Rum, Sarti, Coconut Cream, Prickly Pear,
Lime Juice
\$16

PECAN OLD FASHIONED

Rittenhouse Rye, Pecan Syrup, Black Walnut
\$16

THE FIRST WORD

Green Chartreuse, Gin, Pineapple Chinola, Lime,
Orgeat
\$20

SMOKE & MIRRORS

Mezcal, Pear, Habanero Syrup, Gran Gala, Lime Juice
\$15
ORANGE SLICE TO SQUEEZE

CURRENT EVENTS

Bourbon, Black Currant, Mint, Lime Juice, Rhubarb
Bitters
\$15

SPICY MARY

Vodka, Housemade Bloody Mary Mix, Jalapeno, Olive &
Bacon Garnish
\$16

PUMPKIN SPICE ESPRESSO MARTINI

Vodka, Espresso, Sweet Potato Syrup, Pumpkin Spice
Drizzle, White Foam, Cinnamon, Nutmeg
\$16

MOCKTAILS



HIBISCUS NO-JITO

Hibiscus, Prickly Pear, Mint, Yuzu, Lime
Juice, Simple Syrup, Soda Water
\$13

N/A APPLE CIDER MIMOSA

Apple Cider, Plus & Minus Prosecco
\$14

SWAP TO REGULAR PROSECCO \$16

WINE

BUBBLES + BLUSH

TENUTE DEGLI ULTIMI ‘SANGUEFREDDO’
PROSECCO
Conegliano-Valdobbiadene Prosecco, Italy
\$15

GORGHI TONDI, PALMARES SPUMANTE ROSE
Sicily, Italy \$14

GORGHI TONDI ROSA DEI VENTI 2024
Sicily, Italy \$14

CANTINA DELLA VOLTA BRUTROSSO
(LAMBRUSCO) 2023
Lambrusco Di Sorbara, Italy \$16

PLUS & MINUS PROSECCO \$12
NON-ALCOHOLIC

WHITE

PASCAL JOLIVET “ATTITUDE”
SAUVIGNON BLANC 2023
Loire Valley, France \$15

CASTELLANO PINOT GRIGIO 2025
Veneto, Italy \$11

STOLLER FAMILY ESTATE CHARDONNAY 2024
Oregon \$13

Dr. BURKLIN-WOLF, RIESLING 2024
Pfalz, Germany \$16

RED

SERIAL WINES, CABERNET SAUVIGNON PASO
ROBLES 2021
Sonoma, CA \$15

GIACOSA FRATELLI, CANAVERE BARBERA
d’ALBA BUSSIA 2023
Barbera d’Alba, Italy \$15

MIMOSA FLIGHT - PICK 4 JUCIES

Yuzu, Cranberry, Blood Orange, Orange, Peach,
Pomegranate, Mango, Pineapple \$24

BEER

RIVIERA MEXICAN LAGER ~ R+D Brewing \$6

SIGNAL CLARITY ~ Edit Beer Co. \$5

SURF WAX IPA ~ Burial Beer Co. \$5

PINA PONY CLUB DRAGONFRUIT MAI THAI
FRUITED SOUR ALE~ Oozlefinch Brewing
\$6.50

BACKSPIN HAZY IPA ~ R+D Brewing \$6

WHO’S KEEPING SCORE HAZY IPA ~ Edit Beer
Co. \$6

SEVEN SATURDAYS IPA ~R+D Brewing \$6

SOCIAL DEVICE (non-alcoholic) ~ Burial Beer
Co. \$5

SPIKED COCONUT WATER: PASSION FRUIT~
SUNBOY \$6

DALE’S PALE ALE ~ Oskar Blues
\$5