

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

CASTIRON PANCAKE

castiron yeast pancake, 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, 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

PEACH SALAD

arugula, peaches, 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

COOKIES

chocolate chip
red velvet
ginger molasses \$4

CAKE BY THE SLICE

\$8

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

COLD FOAM: VANILLA OR MARSHMALLOW \$1

SYRUPS: VANILLA, SF VANILLA, WHITE MOCHA, CARAMEL, BROWN SUGAR, GRAHAM CRACKER, PISTACHIO, LAVENDER, BLUEBERRY \$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



SUMMER SPRITZ

Vodka, Passion Fruit, Peach, Rosemary, Thyme, Lemon Juice, Prosecco, Soda Water
\$17

GARDEN PARTY

Gin, Basil Syrup, Apple Brandy, Celery Bitters
\$15

EASY BREEZY

Kill Devil Rum, Coconut Cream, Blueberry Syrup, Pineapple Juice, Lime Juice
\$15

FASHIONABLY LATE

Mezcal, Elderflower Liqueur, Lemon Juice, Raspberry & Blueberry Syrup, Prosecco \$16

KNOCK ON WOOD

Woodford Reserve, Amaro Montenegro, Luxardo, Cherry Syrup, Black Walnut & Cherry Bitters
\$16

TOO HOT TO HANDLE

Reposado Tequila, Mango, Habanero Syrup, Triple Sec, Lime Juice
\$16

STRAWBERRY JULEP

Bourbon, Strawberry Syrup, Strawberry, Mint, Lime Juice, Rhubarb Bitters
\$15

SPICY MARY

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

CINNAMON ROLL ESPRESSO MARTINI

Vodka, Espresso, Housemade Horchata, White Foam & Cinnamon
\$16

MOCKTAILS



PEACH NO-JITO

Peach, Mint, Yuzu, Lime Juice, Simple Syrup, Soda Water
\$13

PINEAPPLE PRINCESS

Pineapple Juice, Lemon juice, Raspberry & Blueberry Syrup, Cherry Syrup
\$13

WINE

BUBBLES + BLUSH

COLLALTO PROSECCO SUPERIORE 2024
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

Dr.H, THANISCH-ERBENTHANISCH REISLING 2023
Mosel, Germany \$12

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

STOLLER FAMILY ESTATE CHARDONNAY 2024
Oregon \$13

RED

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

CHRISTINA KUHLBAR (SERVED CHILLED) 2024
Austria \$16

YLLERA BOADA CAMPO DE BUEYES, TEMPRANILLO, 2018
Ribera del Duero, Spain \$18

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