20% gratuity is added for parties of 6 and more.

The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness.

STÄRTERS

DEVILED EGGS Crispy Ham $13
TRIO OF DONUTS Blueberry, Pecan, Maple Bacon $19
AVOCADO TOAST Green Goddess Dressing, Remoulade, Country Prosciutto, Chow Chow, Baby Anuga $12
FRIED GREEN TOMATOES Green Goddess Dressing, Remoulade, Country Prosciutto, Chow Chow, Baby Anuga $15
BLOODY MARY BOARD Pickled Veggies, Assorted Meats. Choice of: Mary Tito’s Vodka, Maria Don Julio Tequila, Mae Moonshine $35

SIDES

GOAT CHEESE BISCUITS $9
MAPLE GLAZED PEPPERED BACON $8
HOUSE MADE BREAKFAST SAUSAGE $8
APPLE CHICKEN SAUSAGE $7
TOAST AND JAM $6
PIMENTO CHEESE GRITS add Pulled Pork $6

BRUNCH MAINS

FRIED CHICKEN Whipped Mashed Potatoes, Housemade Hot Sauce $28
CHICKEN & WAFFLES Potato Cheddar Waffle, Maple Syrup, Hot sauce $24
SHORT RIB HASH Bell peppers, Onion, Braised Short Rib, Sweet Potato, Yukon Gold Potato $28
ANDOUILLE SAUSAGE GRIT BOWL Cheesy Grits, Spicy Andouille Sausage, 2 Sunny Side Eggs $24
BISCUITS & GRAVY Goat Cheese Biscuits, Sawmill Gravy, 2 Fried eggs $19
ANCIENT GRAIN GRANOLA BOWL Fresh Fruit, Quinoa, Farro, Bulgur Wheat, Greek Yogurt, Honey $15
HUMMINGBIRD FRENCH TOAST Banana, Pineapple, Blueberry, Cream Cheese Icing $19
SALMON CAKE BENEDICTS English Muffins, Old Bay Hollandaise $25
DOUBLE STACK Two Patties, Roasted Garlic Mayo, Bacon, Cheese Fried Green Tomato. Served with Fries Substite for Impossible Patties +$2 / Add a Fried Egg +$2 $18
CHARGRILLED RIBEYE SANDWICH Aged White Cheddar, Pickled Red Onions, Charred Broccolini Pesto, Wild Baby Anugula. Served with Fries $26

Cocktails

MIMOSA BOARD $100 Bottle of Veuve Cliquot served with Orange Juice, Raspberry Lemonade, Apple Cider, and Assorted Fruits
BOTTOMLESS MIMOSAS $30 per person Must drink responsibly. 90 minutes
BELINI $14 Prosecco, Peach Schapps
TRIX AREN’T FOR KIDS $16 Ford’s Gin, Kiwi, Strawberry, Yogurt, Heavy Cream
BREAKFAST SHOT $15 Jameson Whiskey, Butterscotch Liqueur. Served Warm with Side of Bacon and OJ
BLOODY CAESAR Tito’s Vodka, Clam Juice, Housemade Hot Sauce $18
WATERMELON SUGAR Bacardi Rum, Watermelon Juice, Simple Syrup $16
ROSEMARY & APPLE SPRITZ Coconut Water Rum, Apple Liqueur, Prosecco, Dash of Rosemary Infused Simple Syrup $16
ESPRESSO MARTINI Tito’s Vodka, Espresso Liqueur, Cold Brew, Liquor 43 $18
CHOCOLATE PRETZEL MARTINI Ketel One, Chocolate Pretzel Liqueur, Chocolate Syrup $18
TUTHANKAMAN’S GIN & TONIC Ford’s Gin, Grapefruit Juice, Fever Tree Tonic $15
SMOKE SHOW Smoked Copper Craft Bourbon Manhattan Served up tableside $19
IRISH COFFEE Coffee, Bailey’s, Jameson, Whipped Cream, Cinnamon $16

*Must drink responsibly. 90 minutes