



# BRUNCH

## BRUNCH BITES

MARYLAND STYLE SEARED CRAB CAKES* (2) served with a green apple and pecan arugula salad, bacon jalapeno pepper jam, pepperoncini aioli	18
DOUGHNUT KILL MY VIBE house made doughnut holes, cinnamon powdered sugar, guava glaze, cream cheese icing	13
NITTY GRITTY crispy polenta cakes, (3) sauteed shrimp, chimichurri	12
BEER BATTERED PICKLES Binny's Brew battered crispy pickles served with a creamy dill sauce	12
PARFAIT IT UP! honey yogurt, assorted fruit, agave syrup, house made granola	VG 11

## LIBATIONS

SEASONAL G&T Ford's Gin, homemade cranberry chai tonic <i>**ON DRAFT**</i>	10
RISE & SHINE SPRITZ gin lane cucumber watermelon mint gin, watermelon juice, select aperitivo, lemoncello, prosecco <i>a bright and bubbly easy sipper to start your day right!</i>	14
MULL IT OVER Prairie vodka, mulled cider, allspice dram, lemon, ginger beer <i>light and fruity with fall spices and spicy ginger</i>	11
ESPRESSO YOURSELF flor de caña 12yr rum, borghetti espresso liqueur, pineapple, chinese five-spice, cynar, topped with pineapple cream cold foam <i>a fun tropical latte meets the espresso martini</i>	15
BACK PORCH OF A BEACH HOUSE old forester bourbon, pineapple, chinese five-spice, black walnut bitters <i>when an old fashioned meets summer vacation</i>	13
TO INFINITY AND BEYOND blackwell rum, chinola passionfruit liqueur, velvet falernum, tonka syrup, lime, angostura	14
CHAMOY BLOODY MARY bloody mary with chamoy vodka, charleston bloody mix, and homemade spicy pickle	v 13
MIMOSA choice of: orange, cranberry, peach, pineapple, mango, or guava	single 8 double 10

## SIDES

2 Eggs Your Way	6
Bistro Fries	8
Fresh Fruit	6
Bourbon Barrel Aged Maple & Black Pepper Bacon	7
Home Fries	7
Side House Salad	7
Side Toast	3

## BEVERAGES

Coffee	4
Juice Orange, Pineapple, Cranberry, Apple	4
Espresso	single 3.5 double 5
Cappuccino	6

## HANDHELDS

<b>PASTRAMI MELTO-CRISTO</b> . . . . .	19
house smoked pastrami, custard dipped sourdough bread, melted havarti & and provolone cheese, port wine caramelized onions, seasonal jam and black truffle roasted garlic aioli	
<b>RUSTEAK BRUNCH BURGER*</b> . . . . .	20
smashed brisket short rib blend beef, American cheese, brioche, bacon, bacon pepper jalapeno jam, sliced tomato, sunny side egg, rusteak sauce, potato strings	
<b>BRUNCH BIRRIA BURRITO</b> . . . . .	20
slow braised beef birria, hash browns, fire roasted pepper aioli, shredded pepper jack, scrambled eggs, caramelized onions, consume broth	
<b>CATCH BLT</b> . . . . .	18
fresh catch of the day, bibb lettuce, bacon, tomato, pepperoncini aioli, toasted brioche	
<b>GOUDA'S FINAL STAND</b> . . . . .	17
fire grilled chicken breast, applewood smoked bacon, smoked gouda, potato strings, tomato, mayo, toasted brioche	

## ADD-ONS

<b>GRILLED CHICKEN</b> . . . . .	7
<b>HANGER STEAK</b> . . . . .	12
<b>SLICED AVOCADO</b> . . . . .	1.50

## MAIN EVENT

<b>KOREAN CHICKEN &amp; WAFFLES</b> . . . . .	18
hand battered Korean style chicken tenders, house made scallion waffle, gochujang maple glaze, whipped cilantro butter	
<b>STEAK FRITES</b> . . . . .	28
grilled hanger steak, truffle parm wedges, pico de gallo, chimichurri	
<b>OMURICE BOWL *</b> . . . . .	18
house shiitake pork belly fried rice, soft scrambled eggs, demi glace, micro cilantro, crispy leeks	
<b>CINNAMON TOAST CRUNCH FRENCH TOAST</b> . . . . .	17
cinnamon toast crunch anglaise soaked artisan sourdough, house made cereal milk, berry compote	
<b>SOUTHERN GENT</b> . . . . .	17
grilled chicken breast, spring mix, cucumbers, sangria tomatoes, corn, smoked gouda cheese, bacon, edamame, honey citrus vinaigrette	
<b>SPIN THERE, DONE THAT</b> . . . . .	16
spinach, red onion, sangria tomatoes, pork belly lardons, goat cheese crumbles, bacon balsamic vinaigrette	

## SECRET MENU OF THE DAY



## KIND OF A BENEDICT

<b>BIRRIA BENNY *</b> . . . . .	20
slow braised guajillo shredded short rib, english muffin, pickled white onions, over medium basted eggs, consommé hollandaise, micro cilantro, achiote dust	
<b>THAT SALMON IS SMOKIN *</b> . . . . .	19
house smoked salmon belly, whipped herb ricotta, spinach, over medium basted eggs, chive hollandaise, English muffin	
<b>CRABBY PATTIES *</b> . . . . .	23
maryland seared crab cakes, creamy dill sauce, arugula, over medium basted eggs, chive hollandaise, english muffin	

Presented By:  
General Manager - Meaghan Halley  
Executive Chef - Eboni Chisolm  
Beverage Director - Connor Clifford

*\*Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.*