



SNACKS & SIDES

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|--|----|
| Two Eggs Any Style | 4 |
| Pepper Bacon | 4 |
| Sausage | 4 |
| Home Fries red bliss potatoes / chimichurri | 4 |
| Housemade Granola berries / whipped ricotta / honey / raisin walnut bread | 7 |
| Grilled bread duck lardo / housemade jam | 3 |
| Salmon Flatbread mezcal cured / avocado / chili / cilantro | 14 |
| Fried Taters truffle mayonnaise | 7 |
| Pâté duck liver / sauternes jelly / grilled bread | 15 |



BRUNCH CHARCUTERIE

sumac duck ham / pork cretons /
tabasco honey bacon /
two eggs & grilled bread
14

FEATURES



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|--|----|
| Omelette of the Day poached fish / smoked tomatoes / capers / black olives / feta cheese / pea shoots | 14 |
| Benedict of the Day beer battered fish / celery seed slaw / pickled onions / B&B pickles / cocktail hollandaise | 16 |
| Pancakes diced pineapple / whipped coconut / rum syrup | 12 |
| Sticky Bun | 4 |



BRUNCH



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|---|----|
| Bruschetta* english pea / poached pear / goat brie / smoked shiitake / fried egg | 12 |
| Brisket Hash* poached egg / horseradish hollandaise / potatoes / cipollini onions / truffle oil / herbs | 14 |
| Stuffed French Toast banana / ricotta / peanut butter / bacon / malted peanuts | 12 |
| Country Fried Pork* sausage gravy / biscuit / fried egg | 14 |
| Spaghetti lobster / pork belly / 5 minute egg | 19 |
| Chicken & Waffles choose "nashville hot" or "pittsburgh ranch" buttermilk waffle / maple syrup | 14 |
| Steak & Frites 9oz. ribeye / parmesan taters / fried egg / béarnaise | 23 |
| Shrimp & Grits* anson mills cheddar grits / etouffee / poached egg / tasso ham | 14 |
| Croque Madame rosemary ham / swiss / mustard / mornay / fried egg / french fries | 12 |
| Pub Burger* pastrami belly / horseradish cheddar / fried egg / french fries | 14 |
| Grilled Cheese local cheddar / heirloom tomato / sourdough / tomato bisque | 12 |
| Huevos Rancheros* smoked pork / spiced black beans / guajillo vinaigrette / pickled red onion / salsa verde / queso fresco / jalapeños / fried egg / cilantro | 14 |
| Breakfast Americano* two eggs / bacon / sausage / home fries / grilled bread | 12 |



*Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.

BLOODY MARY BAR

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|---------------------|---|
| Chili Pepper Vodka | 7 |
| Smoked Tea Hooch | 7 |
| Twig Tea Hooch | 7 |
| Smoked Garlic Vodka | 7 |
| Bacon Fat Vodka | 7 |
| Sesame Soy Vodka | 7 |

WINE

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|---|------------|-------------|
| Louis Latour Pinot Noir 2013 Burgundy | \$12 glass | \$48 bottle |
| Terrazas Cabernet Sauvignon 2013 Mendoza, Argentina | \$9 glass | \$36 bottle |
| M. Chapoutier Rosé 2015 Côtes du Rhône | \$10 glass | \$40 bottle |
| Old Soul Chardonnay 2015 Lodi, CA | \$12 glass | \$48 bottle |

LIBATIONS

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|---|----|
| Aperol Spritz aperol / prosecco / soda water | 10 |
| Bohemian beefeater gin / aperol / st. germain / grapefruit / peychaud's bitters | 11 |
| Seelbach bulleit bourbon / cointreau / prosecco / angostura bitters / peychaud's bitters | 11 |
| Quarterdeck cruzan aged rum / sherry / lime / grenadine | 11 |
| Morning Mule ketel one vodka / fresh ginger / fresh lime / prosecco | 10 |
| Brunch Punch gim / lemon / honey / orange flower water / bitters / fresh sage | 8 |
| Boilermaker 21st amendment el sully / el jimador tequila | 9 |
| Mimosa sparkling wine / fresh squeezed orange | 8 |
| Bellini sparkling wine / strawberry or mango | 8 |

DRAFT LIST

Ask your server for our current
draft beer selection.

TIN

- ADD A KOOZIE FOR \$5

| | |
|--|-----|
| 21st Amendment Back in Black (American Black Ale) | \$6 |
| 21st Amendment Brew Free or Die (IPA) | \$6 |
| 21st Amendment Down to Earth (Session IPA) | \$6 |
| 21st Amendment El Sully (Lager) | \$6 |
| *Bell's Two Hearted (IPA) | \$7 |
| Butternuts Moo Thunder (Stout) | \$6 |
| Butternuts Pork Slap (American Pale Ale) | \$6 |
| Corona Extra (American Adj. Lager) | \$5 |
| Dogfish Head 60 Minute IPA (IPA) | \$6 |
| (L) Duquesne Pilsner (Pilsner) | \$4 |
| Flying Dog Snake Dog (American IPA) | \$6 |
| Founder's Centennial (American IPA) | \$7 |
| Goose Island 312 (American Wheat) | \$6 |
| Goose Island IPA (American IPA) | \$6 |
| Green Flash Jibe (Session IPA) | \$7 |
| *Guinness (Irish Stout) | \$7 |
| Iron City Light (American Light Lager) | \$4 |
| Jack's (Cider) | \$6 |
| Miller Lite (American Light Lager) | \$4 |
| New Belgium Fat Tire (American Amber Ale) | \$6 |
| New Belgium Ranger IPA (IPA) | \$6 |
| (L) North Country Stinky Hippie (Pale Ale) | \$6 |
| Oskar Blues Dale's Pale Ale (American Pale Ale) | \$5 |
| Oskar Blues Pinner (IPA) | \$6 |
| Rogue Dead Guy Ale (German Ale) | \$9 |
| Sierra Nevada Nooner (Pilsner) | \$6 |
| Sierra Otra Vez (Gose) | \$6 |
| *Sly Fox 360 (IPA) | \$7 |
| Terrapin Hopsecutioner (American IPA) | \$6 |
| *Woodchuck Amber (Cider) | \$6 |

RICHARD DESHANTZ
RESTAURANT GROUP



HOURS

BRUNCH Sat - Sun 10:30AM - 2:00PM
LUNCH Fri 11:00AM - 2:00PM
DINNER Sun 5:00PM - 10:00PM
 Mon - Thu 5:00PM - 11:00PM
 Monday #nightcap 10:00PM-1:00AM
 Fri - Sat 5:00PM - 12:00AM