



## Brunch Menu

Rosemary Sea Salt Frites

-8-

Selection of Charcuterie & Artisanal Cheeses with Preserves and Toast

-30-

Ohme Farms Summer Greens with Whipped Chevre  
Compressed Quiet Acres Honeycrisp Apples, Toasted Pecans, Crab-Apple Vinaigrette

-20-

Cumbrae's Double Smoked Bacon Pancake with Caramelized Apple and Vanilla Chantilly

-16-

Eggs Benedict with Poached Eggs  
Tomato Bread, Peameal Bacon, Hollandaise

-22-

'Mushrooms on Toast' with Autumn Mushrooms & Grilled Bread  
Soy Truffle, Fried Egg, Pecorino

-22-

Smoked Salmon Omelette with Whipped Monforte Goat Cheese  
Pickled Red Onion, Chive

--20-

Housemade Quiche Florentine with Aged Cheddar & Chive  
Served with Simple Salad

-18-

Jimmy's Sweet Tea-Brined Fried Chicken  
Skillet Corn Cake, Maple Syrup

-24-

Sticky Toffee Pudding with Candied Nuts and Caramel

-10-

Our wine list is on the back of this menu  
Please note that taxes and gratuity are not included

**Thank you for joining us. We hope you enjoy your experience**

## Wine List

2018 Sparkling, 13 <sup>th</sup> Street “Blanc de Blanc”	18 (6oz) / 70
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2017 Riesling, Flat Rock “Nadja’s Vineyard”	14 (6oz) / 56
2018 Chardonnay, Hidden Bench “Bistro”	17 (6oz) / 68
2019 Sauvignon Blanc, Leaning Post	17 (6oz) / 68
2019 Chenin Blanc, Big Head	16 (6oz) / 64
-	
2018 Rose, 2027 Cellars	12 (6oz) / 44
-	
2018 Pinot Noir, The Farm “Black Label”	17 (6oz) / 65
2019 Gamay, Malivoire “Genova”	18 (6oz) / 70
2018 Tuscan Red Blend, Poggio di Guardia “SerPrimo” ( <i>Italy</i> )	18 (6oz) / 70
2016 Cabernet Franc, Fogolar	23 (6oz) / 90

### Sparkling

NV Itinera Prosecco (*Italy*) -52-  
 NV Tarlant Brut Reserve Champagne (*France*) -104-  
 2015 Schramsberg Brut Rose (*USA*) -185-

### Rose

2019 Leaning Post Rose -60-  
 2019 Domaine La Grande Bauquiere (*France*) -65-  
 2010 R. Lopez De Heredia Vina Tondonia Rose Gran Reserva (Spain) -155-

### White

2017 Cave Springs “Adam Steps” Riesling -79-  
 2012 Ravine Riesling (Botrytis Affected) -89-  
 2017 Charles Baker “Picone Vineyard’ Riesling -94-  
 2019 Tornatore Etna Bianco (*Italy*) -80-  
 2017 On Seven Chardonnay -97-  
 2017 Bachelder “Willms Vineyard” Chardonnay -104-  
 2017 Pearl Morissette “Cuvee Dix Neuvieme” Chardonnay -115-  
 2017 Domaine Oudin Chablis (*France*) -95-  
 2009 Maison Roche de Bellene Meursault (*France*) -174-  
 2017 Antica Napa Valley Chardonnay (*USA*) -133-  
 2019 Five Rows Sauvignon Blanc -99-  
 2018 Scarpetta Pinot Grigio (*Italy*) -61-  
 2018 Big Head “RAW” Chenin Blanc -89-  
 2019 Domaine Wachau “Weissenkirchen Federspiel” Gruner Veltliner (*Austria*) -65-

### Red

2016 Creekside “Iconoclast” Syrah -79-  
 2015 Dominique Piron “Côte du Py” Morgon (*France*) -129-  
 2016 Domaine Queylus “Signature” Pinot Noir -69-  
 2017 Cloudsley Cellars “Homestead Vineyard” Pinot Noir -115-  
 2017 Five Rows Pinot Noir -118-  
 2019 Back 10 Cellars “Blood, Sweat and Years” Pinot Noir -95-  
 2016 Rippon Pinot Noir (*New Zealand*) -167-  
 2017 Peay Vineyards “Pomarium” Sonoma Coast Pinot Noir (*USA*) -235-  
 2012 Daniel Lenko Syrah -125-  
 2018 Alain Graillot Crozes-Hermitage (*France*) -125-  
 2016 Big Head “Select” Cabernet Franc -126-  
 2017 Burrowing Owl Cabernet Sauvignon -118-  
 2016 Adaptation Napa Valley Cabernet Sauvignon (*USA*) -222-  
 2017 Malivoire “Stouck Farmstead Red” -66-  
 2017 Icellars “Reserve Red” Red Blend -95-  
 2015 Chateau Morillon Saint Emilion Grand Cru (*France*) -95-  
 2018 Venus la Universal Dido (*Spain*) -85-  
 2016 Clonakilla Shiraz-Viognier (*Australia*) -185-  
 2012 Roagna “Langhe Rosso” Nebbiolo (*Italy*) -170-  
 2018 Envinata “Albakra” Garnacha Tintorera (*Spain*) -96-  
 2001 Clos des Papes Châteauneuf-du-Pape (*France*) -365-  
 2010 Chateau Gazin Pomerol (*France*) -390-

### Beer

The Exchange Amber Ale <b>8.5</b>	Silversmith Black Lager <b>8.5</b>
Oast Barn Raiser Pale Ale <b>8.5</b>	Counterpart Blonde Ale <b>8.5</b>

Our guests are welcome to bring their own wine at corkage fee of \$35 per bottle