

EXECUTIVE CHEF
Kory DePaola

SOUS CHEF
Jayce Sutton

CELEBRATE FOOD
BISTRO
...OFF BROAD...

Entrees

CHICKEN BISCUIT | 13

pimento cheese | bacon marmalade | add fried egg +1.5

BREAKFAST PLATE | 13

two eggs* | bacon | grits | biscuit with jam

OMELETTE | 12

salad | fontina | shishito peppers | onions

PORK BELLY HASH | 12

slow roasted pork belly | potatoes | shishitos | onions | fried egg | romesco

FRENCH TOAST | 12

peaches & cream

ARUGULA & RICOTTA TARTINE | 12

prosciutto | soft boiled egg*

Sides

1 EGG 2 | BACON 4.5 | BISCUIT 3.5 | GRITS 3.5 | POTATOES 3.5 | JAM 1



Coffee and Cocktails



Regular 3.75
Decaf 3.75

Espresso:

Single 4.5
Double 5
Cappuccino 5
Cafe latte 5
Americano 4

Milks:

Whole milk
Half & half
Heavy cream
Oatmilk +1



House-Made Bloody Mary
10 add bacon strip +2

King St. Vodka | house-made bloody mary mix | celery | bay seasoning.

Mimosa 7

Mirabello Prosecco | Orange Juice

Bellini (peach or blueberry) 10

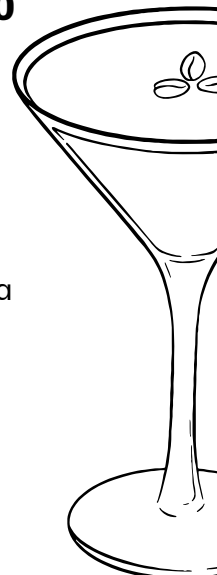
Mirabello Prosecco | peach schnapps

Screwdriver 10

King St. Vodka | Orange Juice

Espresso martini 14

Espresso | Mutiny Island Vodka | Kahlua



Assorted hot tea (served with honey and lemon) \$5

*ITEMS MAY BE COOKED TO ORDER, SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS