

IMBIBE

~ To Share ~

Otho's BrunchaPuncha	For Three 18, For Six 32
Vodka, house-made ginger liqueur, cucumber, cantaloupe, mint, fresh lemon, simple, prosecco	
Rye Bruncha Puncha	For Three 20, For Six 34
James Oliver Whiskey Pimm's, cucumber, mint, lemon, simple, ginger beer	

~ Or not To Share ~

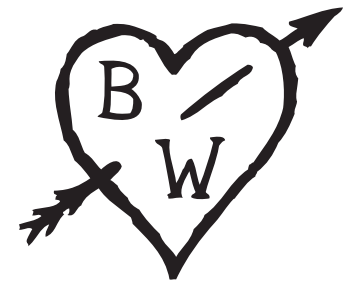
The Cellar Door	10
Served on the rocks with house-infused earl grey gin, honey-chamomile syrup, ginger liqueur, lemon, grapefruit bitters, and seasonal cider	
Verde Mary	10
Vodka, Salty Iguana Tomatillo Mary Blend, tajin treatment	
Bloody St. George	10
St. George Green Chile Vodka, tomato juice, and southern treatment	
Garden of Jewels	10
Served up with pear vodka, St. Germain & bubbly	
Blood Orange Mimosa	9
Served in flute with bubbly, fresh blood orange juice	
Hair of the Frog	10
Served on the rocks with gin, Green Chartreuse, thyme, and lime juice	
Kings of New England	9
Served warm with rye whiskey, apple pie shrub, cinnamon, lemon	
Kombucha	6
House-made apple pie shrub, ginger, cinnamon, soda, on rocks ~Non-alcoholic~	
Demogorgon	11
Served up with rye whiskey, Allspice Dram, Riga Black Balsam, Corvus cold-brew chicory coffee, espresso syrup, with a mint rinse	

~ Or Good Ol' Bubbles ~

Bugey Cerdon Sparkling	Glass 15, Btl. 60
Rosé of Gamay and Poulsard; Savoy, France	
Chandon Classic Brut	Spl. 14, Btl. 49
Chardonnay, Pinot Noir, Pinot Meunier; Napa, CA	
Dom. Rosier Jean Phillippe	Glass 10, Btl. 40
Mauzac, Chardonnay; Limoux, FR	
Cleto Chiarli	Glass 10, Btl. 40
Lambrusco; Modeno, Italy	
La Marca Prosecco	Glass 11, Btl. 43
Glera; La Marca D.O.C., IT	

PARTAGER

Monkey Brains	7
Ricotta Toasties	14
With heirloom tomatoes, grilled fresh pear; toasted sourdough	
Crawfish Beignets	12
Filled with spicy red pepper aioli	



PETIT

Morning Restorative	8
Market influenced	
Grapefruit Crispy	5
Brûléed with sweet-salted almond olive oil crumb	
Avocado Salad	13
With roasted beets, new potatoes, snap peas, coriander vinaigrette	
Morning P'Taters	4
Provençal herb roasted potatoes	
Grandma's Biscuits	4
With housemade fruit butter	
Tasso Ham	4
Warm bayou spiced smoked ham	
Pimento Cheese Grits	4
With tomato arugula salad	

GRAND

Shrimp and Grits*	14
Pimento cheese grits, poached shrimp, tasso ham, pickled pepper, greens, easy egg ~Garden preparation available~	
Eggs Johnny Fever*	14
Pan-fried goetta sausage on onion bread with sunny eggs, mustard hollandaise, peas, and roasted cauliflower ~Garden preparation available~	

GRAND (cont.)

Biscuits and Gravy*	13
Grandma's biscuits, roasted mushroom gravy, two easy eggs	
Pierogi*	13
Chorizo, caramelized onion sauce, crème fraîche, two easy eggs, cilantro ~Garden preparation available~	
Apple Pie Pancakes	12
Fresh apples, caramel drizzle, vanilla ice cream	
Asparagus Benedict*	14
Grilled asparagus, poached eggs, herbed hollandaise, ciabatta, p'taters	
Open Face Ham Sami*	13
House smoked ham, english pea puree, mornay, salsa verde, sunny egg, toasted sourdough	
Omelette Sandwich	14
Two egg omelette, cream cheese pesto, tomato, arugula, dijon vinaigrette, ciabatta, quinoa salad	
Cotechino Hash*	13
House-made cotechino sausage, with a white bean, roasted zucchini, parsley and sage ragout under two sunny eggs; Grandma's biscuit	

*These items may be served raw or undercooked based on your specifications, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform us of any dietary restrictions, allergies, or concerns.