

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

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

Kombucha 6
House-made apple pie shrub, ginger, cinnamon, soda, on rocks ~Non-alcoholic~

~ 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; Modena, Italy

La Marca Prosecco Glass 11, Btl. 43
Glera; La Marca D.O.C., IT

Join Us For Nosh & 'Tails {Happy Hour Served at the Counter}

Monday - Friday 5:00 pm - 6:30 pm

~ \$6 Specialty 'Tails ~

~ \$6 Hand-picked Wine and \$4 Draft Specials ~

~ \$6 Weekly Changing Chef Favors ~

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

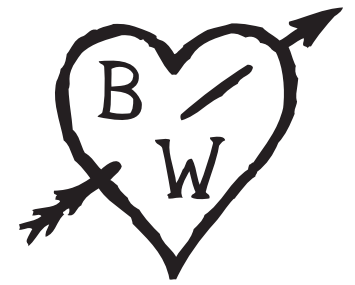
Tasso Ham 4
Warm bayou spiced smoked ham

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 toasted baguette 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

Breakfast In Bread 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.