

## 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 ~

**Chandon Classic Brut** Spl. 14, Btl. 49  
Chardonnay, Pinot Noir, Pinot Meunier; Napa, CA

**Dom. Rosier Jean Phillippe** Glass 13, Btl. 52  
Rosé of Pinot Noir, Pinot Blanc, Chardonnay; Limoux, FR

**Dom. Rosier Jean Phillippe** Glass 10, Btl. 40  
Mauzac, Chardonnay; Limoux, FR

**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  
Pickled stone fruit, guanciale, sprouted lentils; 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  
**Greens<sup>and</sup> Sadza** 13  
With tomato almond braised collar greens, sweet potato, and smoked shallot-garlic puree

**Morning P'Taters** 4  
Provençal herb roasted potatoes

**Grandma's Biscuits** 4  
With housemade fruit butter

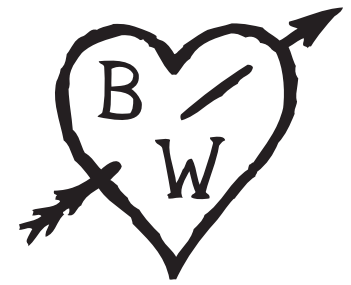
**Tasso Ham** 4  
Warm bayou spiced smoked ham

**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~*

**Cinnamon French toast** 12  
With macerated mixed berries and orange vanilla cream cheese

**Eggs Benedict\*** 14  
With smoked pork loin, broccolini, poached eggs, paprika hollandaise, ciabatta and 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.*