

Starters

DEVEILED EGGS 10

Crispy surryano ham, chives

FRENCH ONION DIP 10

Chipperbec potato chips, caramelized onion, creme fraiche

Add Osetra Caviar + 25

BRUSSEL SPROUTS 12

Nuoc cham, pickled onion

TOMATO TOAST 14

Twin Bears Bakery focaccia, stracciatella, sungold tomatoes, basil

FRIED MOZZARELLA 10

Pepperoni bolognese, basil

Brunch

OMELETTE 24

Maryland blue crab, ramps, brown butter breakfast potatoes

BACON, EGG & CHEESE 16

Twin bears milk bread, bacon, two fried eggs, American cheese, breakfast potatoes

EGGS 19

Thick cut bacon, sage sausage, breakfast potatoes, twin bear's milk bread

TROUT TOAST 18

Twin bears toast, smoked trout, cream cheese, radish, pickled red onion, poached egg, dill



FRIED CHICKEN

22

Half a bird, hot sauce, buttermilk ranch, pickles

Salads

CAESAR SALAD 12

Romaine lettuce, classic caesar dressing, parmesan, herbed breadcrumb

CUCUMBERS 10

Buttermilk, red onion, dill

GREEK SALAD 14

Mixed greens, kalamata olive, cucumber, sungold tomatoes, baby fennel, sheep's milk feta, citrus dressing

Add chicken to the above + 10

FRENCH TOAST 16

Apple butter, cider apples, oatmeal crumb, maple syrup

Fried Catfish 24

Blue channel catfish, fries, pickled ramp tartare sauce

BURGER 24

6oz Dry aged Roseda beef, new school american cheese, pickles, special sauce, grilled onion, shredded lettuce, fries

Add bacon +4

Sharables

CHEESY GRITS 12

Guinea flint grits, jasper hill cheddar

FRIES 10

Black pepper, fresno aioli, ketchup

BREAKFAST POTATOES 10

Garlic butter, chives

MAC & CHEESE 15

Fusilli, jasper hill farms vault 5 cheddar