BRUNCH MENU



SERVED SAT & SUN 9:00AM-2:00PM

STARTERS		ENTREES	
SOUP OF THE DAY CRAN-APPLE SALAD 13	8	CHEFE LÍO (CHEF'S MESS) shredded chili braised beef barbacoa, masa cakes, poached egg*, crema, queso fresco, pico de gallo	4
sweet pickled cranberries, apples, roasted sweet potatoes, smoked gouda, shaved brussel sprouts & kale, apple-dijon vinaigrette, candied pecans		CORNED BEEF HASH peppers, squash, onions, potatoes, cheddar cheese, two eggs*, black pepper cream sauce	5
HOUSEMADE CINNAMON ROLL	6	BARHAM STEAK AND EGGS 1	6
SPECIALS		Barham Family Farm beef, two eggs*, chimichurri, bleu cheese butter, pickled onions, potato hash	
PANCAKE OF THE DAY two fluffy pancakes, maple syrup, butter	12	BISCUITS AND GRAVY Full 9 Half 7	
SEASONAL FRENCH TOAST made with Bloom Bakery brioche	12	two poached eggs*, ham, hollandaise,	3
OMELETTE OF THE DAY chef's special, potato hash	2	challah bread VEGGIE BENEDICT 1	2
FRITTATA OF THE DAY chef's special, garden salad, potato hash	10	two poached eggs*, sautéed greens, hollandaise, challah bread	_
SIDES			4
	3	Barham's tenderized beef, two eggs*, country gravy, white cheddar poblano grits, corn relish	
	4	VEGAN TOSTADA 1	4
Bacon	4	chipotle marinated tofu, black bean puree, fried tortilla, tomato-lime brussel sprout slaw, avocado crema, potato hash	
Fried Potato Hash	3	•	
Poblano Grits	5		
Sausage	4	*May contain raw or undercooked ingredients. Eating raw or undercooked meats, poultry, seafood, or eggs, may increase your risk of foodborne illne *We take your allergies very seriously, please notify your server of any	
Ham	4	*Automatic gratuity may be applied to parties of 10	
Toast	3	or more * Split plates will incur an extra charge	
Gravy	3	Being local and seasonal, our menu is subject to change without notice.	