

BRUNCH BEVERAGES

GLASS 7/PITCHER OR CARAFE 24

SANGRIA

SEASONAL FRUIT
TEQUILA
ST. GERMAINE/WHITE WINE

MIMOSA

FRESH SQUEEZED ORANGE JUICE
SPARKLING WINE

BELLINI

PEACH PUREE
SPARKLING WINE

HOUSEMADE MARGARITAS

GLASS 7/PITCHER 24

FROZEN MARGARITA

SAUZA GOLD
FRESH LEMON/LIME
PATRON CITRONGE

CLASSIC MARGARITA

SAUZA GOLD
HAND PRESSED LIME
PATRON CITRONGE/EGG WHITES

FRESH ORANGE OR GRAPEFRUIT JUICE GLASS 4/CARAFE 12

URBAN GRUB SPECIALTY

COCKTAILS

Barrell-Aged

Boulevardier

Bulleit Rye \$12
Aperol
Dolin's Vermouth

Hum'n'Spicey \$9

El Jimador
Hum Liqueur
Ancho Reyes Liqueur
lime/lemon

Basil Fashion \$10

Angel's Envy
cherry/o j/basil syrup
bitters

Cucumber Martini \$9

Picker's vodka
cucumber water
lemon/simple syrup

Smoke & Mirrors \$12

Angel's Envy
Smoked Vermouth
Cherry Heering
BBQ bitters

Alchemy Gin \$9

thyme infused gin
St. Germaine
grapefruit

Dark & Stormy \$9

Gosling's rum
Ginger Beer
lime

Moscow Mule \$12

Picker's Vodka and lime
Gosling's ginger beer
proper copper cup

Arnito Punch \$9

Prichards Crystal rum
St. Germaine/black tea
meyer lemon juice/mint

Bittersweet Symphony

crème Yvette \$9
aperol/ lemon
sparkling wine

Svengali \$10

El Jimador
St. Germaine
Crème Yvette
pineapple/ soda

Venetian \$9

Campari
grapefruit bitters
sparkling wine



BRUNCH

BENNIES

WITH CHOICE OF HASHBROWNS OR GRITS

TRADITIONAL-CANADIAN BACON/HOLLANDAISE 12

OSKAR -CRAB/ ASPARAGUS/ COFFEE RUBBED PORK BELLY/ ANCHO-CITRUS 15

PORK- PULLED/ POBLANO/ CARAMELIZED ONION/ CHIPOTLE BBQ HOLLANDAISE 12

**FRENCH DIP - ROAST BEEF/HORSERADISH CREMA/ CARAMELIZED ONION/
HOLLANDAISE 14**

BRUNCH SPECIALTIES

CORNER BEEF HASH -POBLANO/MASHED POTATO/OVEN ROASTED EGG 13

**BRIOCHE FRENCH TOAST - SMOKED PEACHES/ AGAVE-MAPLE SYRUP/VANILLA
BEAN WHIPPED CREAM 10**

**HOT CHICKEN & BELGIAN WAFFLES - SMOKED PECANS/VALENTINAS/MAPLE
SYRUP 12**

CHILE RELLENO- SMOKED CHICKEN/ROJA SAUCE/BLACK BEANS/RED RICE 11

**HUEVOS RANCHEROS ENCHILADA - POBLANO/ONION/GAZPACHO SALSA/
ROJA 11**

**HAMMERY ARTISAN COUNTRY HAM & EGGS - SAUSAGE GRAVY/CHOICE
OF HASHBROWNS OR GRITS 14**

**TENNESSEE HOT BROWN - HERBAL LEMON ROASTED TURKEY/BLACK PEPPER
PORK BELLY/KENNY'S WHITE CHEDDAR MORNAY/BUTTERMILK BRIOCHE/ROASTED
TOMATOES 14**

**STEAK & EGGS -8OZ DRY AGED RIBEYE/USDA PRIME ALL NATURAL/
STEAKHOUSE HASHBROWNS 25**

OMELETS

WITH CHOICE OF HASHBROWNS OR GRITS

**BUTTERNUT SQUASH -CILANTRO/COJITA/CHIPOTLE
SPICE/BABY ARUGULA 10**

SHRIMP - CHORIZO/MANCHEGO 14

**ASPARAGUS & GOAT CHEESE - SMOKED
PECANS/TASSO HAM 11**

BRUNCH SIDES

BACON 6

SAUSAGE 6

HASHBROWN CASSEROLE 4

SMOKED GOUDA GRITS 4

STONEOVEN STRADAS

WITH CHOICE OF HASHBROWNS OR
GRITS

SMOKED CHICKEN -

ROASTED FENNEL/BABY
SPINACH/EMMENTALER 11

COUNTRY SAUSAGE AND

BACON -

KENNY'S SHARP WHITE CHEDDAR/
BUTTERMILK BISCUIT/SAUSAGE
GRAVY 12

ROASTED ROMA TOMATO -

BASIL/ CARAMELIZED ONION/
PEPPADEWS//REGIANITO 10