

BRUNCH BEVERAGES

GLASS 7/PITCHER OR CARAFE 24

SANGRIA

SEASONAL FRUIT
RUM
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

URBAN GRUB SPECIALTY

COCKTAILS

Barrell-Aged Boulevardier

Bulleit Rye **\$12**
Aperol
Dolin's Vermouth

Bee's Knees \$10

lavender infused
Brokers Gin
local honey
lemon juice

Basil Fashion \$10

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

Cucumber Martini \$9

Skyy 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

Purity 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

Hum'n'Spicey \$9

Tres Agaves
Hum Liquor
serrano syrup
lime / lemon

Venetian \$9

campari
grapefruit bitters
sparkling wine

Italian 75 \$8

lavender infused
Brokers Gin/ lemon
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

SMOKED BEEF TENDERLOIN - BUTTERMILK BISCUITS/SMOKED GARLIC/SHALLOT /GRAIN MUSTARD HOLLANDAISE 16

BRUNCH SPECIALTIES

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

ROASTED ROMA TOMATO - SHAVED FENNEL/ BASIL/ CARAMELIZED ONION 10

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/EMMENTHALER 11

COUNTRY SAUSAGE AND BACON -

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

ROASTED ROMA TOMATO - BASIL/ CARAMELIZED ONION/ PEPPADEWS//REGIANITTO 10