

COCKTAILS

MIMOSA | 12
prosecco
choose orange or raspberry
pitcher for 4 (+40)

BELLINI | 13
prosecco, peach liqueur, peach nectar

HARVEST SPRITZ | 13
prosecco, ginger liqueur,
spiced apple cider, cranberry, lemon

BLOODY MARY | 13
tito's handmade vodka, house bloody mary mix,
celery, olives, lemon

BLOODY MARIA | 13
21 seeds cucumber jalapeño tequila,
mezcal, house bloody mary mix,
cilantro, candied bacon, tajín rim

PAINKILLER | 13
pusser's rum, coconut, pineapple,
orange, nutmeg

SPIKED COLD BREW | 13
absolut vanilla vodka, kahlúa,
butterscotch schnapps,
frangelico, cold brew, cream
pitcher for 4 (+29)

DERBY STREET COFFEE | 12
kahlúa, baileys, frangelico,
whipped cream, spiced sugar rim

DRINKS

COFFEE | 4
espresso, americano
macchiato, cappuccino, latte (+1)
double espresso (+2)

HOT OR ICED TEA | 3.5

LEMONADE | 3.5

FRUIT JUICE | 3.5
orange, apple, cranberry,
grapefruit, pineapple

BRUNCH FEATURES

MONKEY BREAD | 10
cinnamon sugar,
cream cheese frosting

BAG OF DONUTS | 10 GF
house-made baker's dozen,
cinnamon, powdered sugar,
cream cheese dipping sauce

BRUNCH BURGER* | 19 GFV
allen brothers angus beef,
fried egg, candied bacon,
potato rosti, cheddar, garlic aioli,
brioche bun, french fries

AVOCADO BLT | 16 GFV
candied bacon, avocado,
mixed field greens, tomato, garlic aioli,
griddled brioche, french fries

MEDITERRANEAN FRITTATA | 14 GF
spinach, artichoke, feta,
tomato jalapeño relish, mixed field greens

EGGS BENEDICT* | 16 GFV
black forest ham,
poached eggs, hollandaise,
english muffin, mixed field greens
substitute ham with jumbo lump crab cakes (+4)

SHORT RIB HASH* | 21 GF
braised short ribs,
crispy potatoes, red & yellow peppers,
poached eggs, hollandaise

CHICKEN & WAFFLES | 19
crispy chicken, belgian waffles,
sausage gravy, honey butter,
maple syrup, hash browns

CAST IRON FRENCH TOAST | 15 GFV
rustic challah, berries,
powdered sugar, maple syrup

BISCUITS & GRAVY | 14 GFV
house-made biscuits,
sausage gravy, hash browns

STEAK & EGGS* | 32 GF
chargrilled allen brothers flat iron, poached eggs,
hollandaise, chimichurri, hash browns

STARTERS

BUFFALO CHICKEN DIP | 15.5 GF
grilled chicken, blue cheese, cheddar, tortilla chips

CRAB CAKE | 22 GF
jumbo lump blue crab, spinach,
roasted pears, butternut squash, bacon,
whole-grain mustard beurre blanc

GENERAL TSO CAULIFLOWER | 14 GF
general tso sauce, scallions,
cilantro, sesame, ginger aioli

POINT JUDITH CALAMARI | 17 GF
cherry peppers, italian parsley, tartar sauce

FIRECRACKER SHRIMP | 17 GF
crispy colossal shrimp, firecracker sauce,
sesame, cilantro cucumber salad

BREAD SERVICE | 4.5 GFV
shareable rustic roll served with pesto,
herbed garlic butter & olive tapenade

MAINS

SALMON ROMESCO* | 29 GF
bronzed salmon, fennel slaw, romesco sauce,
herbed jasmine rice, seasonal vegetable

CRAB-CRUSTED HADDOCK | 36 GF
crab cake, lemon butter sauce,
herbed jasmine rice, seasonal vegetable

**MEDITERRANEAN CHICKEN
RISOTTO 21 | 27 GF**
artichoke hearts, grape tomatoes, spinach,
feta, lemon butter sauce, pesto

PAPPARDELLE BOLOGNESE | 25 GFV
fresh pasta, traditional meat sauce,
grated parmesan, italian parsley, garlic ciabatta toast

FILET MIGNON* | 46 GF
8oz center cut filet, bone marrow butter,
seasonal vegetable, garlic mashed potatoes

RIBEYE* | 45 GF
14oz 28-day aged ribeye, bone marrow butter,
seasonal vegetable, garlic mashed potatoes

SALADS & BOWLS

HOUSE | 13.5 GF
iceberg, romaine, cucumbers, grape tomatoes,
red & yellow peppers, blue cheese,
bacon, mustard vinaigrette

CAESAR | 13.5 GFV
romaine, croutons, parmesan, caesar dressing

SUPERFOOD | 17 GF
avocado, quinoa, spinach, grape tomatoes,
julienned vegetables, feta,
dried cranberries, lemon vinaigrette

ROASTED BEET TOWER | 16 GF
marinated beets, goat cheese, candied walnuts,
caramelized onions, mixed field greens,
mustard vinaigrette

GENERAL TSO BOWL | 21 GF
bronzed chicken, general tso glaze,
charred broccoli, quinoa rice blend,
julienned vegetables, toasted almonds,
sesame, scallions, cilantro, ginger aioli

HARVEST BOWL | 18 GF
roasted butternut squash, brussels sprouts,
beets & broccoli with quinoa rice blend,
julienned vegetables, goat cheese, dried cranberries,
candied walnuts, maple dijonaise

ADD A PROTEIN GF
chicken | 8 salmon* | 12
shrimp | 10 steak* | 12

SOUP & SANDWICHES

SOUP DU JOUR | MKT GF

CALIFORNIA CHICKEN SANDWICH | 17 GFV
bronzed chicken, black forest ham, guacamole,
pepper jack, chipotle aioli, ciabatta, french fries

CRISPY FISH SANDWICH | 19 GFV
fried haddock, pickled red onions, pickles,
tartar sauce, brioche bun, french fries

SHORT RIB GRILLED CHEESE | 21
wine-braised short ribs, pickled red onions, cheddar,
maple sriracha, sourdough, beef au jus, french fries

Before placing your order, please inform your server if a person in your party has a food allergy. We take the responsibility of safely serving our guests with food allergies & dietary restrictions very seriously, and we're proud of our extensive protocols. Ask us about them!

*These menu items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.