



BRUNCH MENU

Shane Robertson, Executive Chef

//////// EATS //////////

BBQ CHICKEN NACHOS

warm beer cheese,
applewood smoked bacon,
lettuce, tomato,
jalapenos, crème
fraiche 16.00

FRIED

OYSTER BASKET

house pickles, malt
vinegar slaw, green
goddess, frites 18.00

FRISÉE WAKE UP SALAD

poached egg, warm
bacon vinaigrette 9.00
Add Chicken (\$6)
Add Tuna (\$7)

STEAK + EGGS*

beef rib, two eggs
sunny-side UP,
duck hash, vinegar
bbq sauce 22.00

SKY TOP APPLE

FRENCH TOAST

bourbon maple syrup,
macerated berries,
vanilla crème
fraiche 14.00

BREAKFAST POUTINE

home fries, sausage
gravy, fried chicken,
bacon, fried egg 16.00

SHRIMP + GRITS

creamy mascarpone
polenta, andouille,
smoked cheddar cheese,
bbq sauce 17.00

PAN-FRIED

NC TROUT

fingerling potato
confit, creamed
corn + leeks,
lemon caper beurre
blanc 18.00

TURKEY

AVOCADO CLUB

bacon, lettuce,
tomato, onion,
havarti, goat cheese
ranch, frites 17.00

BONE MARROW

SLOPPY CARL

prime beef,
open-faced on
texas toast,
house chips 18.00

SEAFOOD PASTA

day boat scallops,
blue crab, shrimp,
bolognese, red pepper
tagliatelle 24.00

HANGOVER BURGER

fried egg, white
cheddar, bacon +
onion jam, garlic
aioli, frites 15.00
*sub beyond burger,
\$1 UPcharge

OMELETTE

DU JOUR

three egg omelette,
seasonal selection,
micro salad MKT

SIDES 5.00 EACH

BACON ◇ HOME FRIES ◇ DUCK HASH ◇ CHEESE GRITS
COLLARD GREENS ◇ ASPARAGUS WITH HOLLANDAISE



HAIR OF THE DOG: BOTTOMLESS MIMOSAS \$25

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY
IF YOU HAVE CERTAIN MEDICAL CONDITIONS.