



## HAIR OF THE DOG

<b>PAMPLEMOUSSE</b>	12
beefeater, st. germain, grapefruit, lemon, basil	
<b>PEAR PRESSURE</b>	14
prosecco, pear nectar, fresh thyme	
<b>THIS MULE BITES</b>	15
wheatley vodka, prosecco, ginger beer, lime	
<b>YOU'RE A CHAMP</b>	15
buffalo trace, pama, rosemary syrup, black walnut bitters	
<b>PLATINUM BLOODY</b>	13
platinum 7x vodka, zing zang, celery, olive, lime, lemon	
<b>ITALIAN MIMOSA</b>	12
prosecco, orange juice	

## COFFEE & TEA

<b>CAPPUCCINO</b>	6
<b>CAFÉ LATTE</b>	6
<b>ESPRESSO</b>	6
<b>TEA FORTÉ</b>	4

## SIDES

<b>FRESH CUT FRUIT CUP</b>	6
<b>APPLEWOOD BACON</b>	5
<b>PORK SAUSAGE LINKS</b>	5
<b>CHICKEN-APPLE SAUSAGE LINKS</b>	6
<b>BISCUIT AND GRAVY</b>	6
<b>CAST-IRON CINNAMON BREAD</b>	9

## GRIDDLES

<b>★ HERC'S BISCUITS &amp; GRAVY*</b>	14
low country buttermilk biscuits, sausage gravy, two eggs your way, chives	
<b>OLD SCHOOL*</b> (*gfo)	16
griddled english muffin, canadian bacon, poached eggs, hollandaise, chives, paprika, home fries	
<b>PHAT ELVIS</b>	17
vanilla-caramel banana bread pudding, marcona almond butter, cocoa nibs, banana chips, crispy pork belly	
<b>THE BLUTARSKY*</b> (*gfo)	18
half-pound burger, seared maple pork belly, house pimento cheese, canadian bacon, sweet pickles, steakhouse slaw, carolina mustard bbq sauce, griddled 'everything' bun, home fries	
<b>★ CARROT CAKE FLAPJACKS</b>	16
heirloom carrot winter-spice batter, candied ginger, toasted pecans, cream cheese glaze, citrus maple syrup, choice of bacon or sausage	
<b>SIVE LAKES GRILLED CHEESE*</b> (*gfo)	15
gruyère, shredded cheddar, harvarti, smoked gouda, parmesan crust, applewood bacon, griddled sourdough, over-easy egg, home fries	
<b>BELGIAN WAFFLES</b>	15
malted waffle batter, fresh berry compote, whipped chantilly, pure maple syrup, choice of bacon or sausage	
<b>THE MILLENIAL</b> (*gfo)	17
house hot-smoked honey salmon, smashed avocado, cured tomato tapenade, zingerman's fresh goat cheese, fried capers, pickled red onion, griddled sourdough, baby tomato-arugula salad, lemon vinaigrette	

## PRINCIPALS

<b>HARVEST HASH*</b> (*gf, Whole30)	16
parsnip, carrot, celery root, sweet potato, rutabaga, baby kale, caramelized onion, two sunny-up eggs, fresh tarragon, choice of chicken-apple sausage or fruit cup	
<b>★ BRUNCH POUTINE*</b>	15
beer battered fries, andouille-chicken gumbo, poached eggs, white cheddar cheese curds, cajun spice, slivered onions	
<b>★ THE BOSS HOGG</b>	22
country fried 6oz angus reserve sirloin, loaded biscuit waffle, house sausage gravy, sunny-up eggs, scallions	
<b>STEAK &amp; EGGS 'A LO POBRE'*</b> (*gfo)	20
mojo grilled 6oz angus reserve sirloin, house frites, two eggs your way, scallions, peruvian chili sauce, cotija, cheddar	
<b>★ THE HEMINGWAY*</b>	24
house hot-smoked honey salmon, wilted spinach, maryland crab cakes, poached eggs, roasted tomato, béarnaise, home fries	
<b>LAZY SUNDAY*</b> (*gfo)	14
three eggs your way, home fries, choice of bacon or sausage, sourdough, marble rye, or multi-grain toast	
<b>★ "INSTANT" BRUNCH *</b>	16
house bacon, soft boiled egg, scallion, pulled wheat noodles, cheddar broth, avocado, pickled chilies, sesame	
<b>THE CLICHÉ</b> (*gfo)	14
three-egg omelet, canadian bacon, sharp cheddar, red onion, bell peppers, fresh chives, choice of bacon or sausage, sourdough, marble rye, or multi-grain toast	

(\*gf) denotes items that are gluten-free; (\*gfo) denotes items that can be prepared gluten-free. Our kitchen is not an allergen-free kitchen, but we are highly proactive when cooking allergen-free foods; please inform your server of any potential allergies. ★ denotes house specialty

\* Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Asterisked items are served raw or undercooked; contain or may contain raw or undercooked ingredients; may be requested undercooked; or can be cooked to order.

Executive Chef  
**SEAN MOHAN**