

Brunch

1

“Funnaffle”

fried waffle, triple cream brie, speck ham, green apple, egg, maple syrup, brown butter balsamic 9

Shrimp & Grits

smoked heirloom grits, pancetta, fresh shrimp, fried egg, black butter 11

Benedict

english muffin, smoked pork debris, creamed spinach, pork fat emulsified bourbon hollandaise 10

Stone Bowl

cheddar and leek hash browns, apple wood bacon, scrambled egg, sour cream, fried shallots 10

Croque-Madame

shaved ham, traditional comet, bread, smoked mustard, blow torch mornay, fried egg 9

Malted Smoked Almond Pancakes

bacon, chocolate ganache, olive oil, heirloom tomato salad 9

Coffee Stuffed Lost Bread

pistachio brittle, coffee anglaise, whipped cream, cinnamon chocolate paint 10

Eggs your way

3 eggs your way, potato fritter, bacon or sausage, croissant 10

Marble Hill Provisions Doughnuts

three seasonal inspired doughnuts 7

Green Salad

mixed lettuce, walnuts, cucumber, tomato, Parmesan, hard boiled egg 7

Bacon

Schaller & Weber Double smoked (apple wood) 4

1/2

Sausage

pork sausage english banger style 3

Potato fritter

leek and cheese, American double cream 4

Egg

one egg how you want it 2

Alex Mchaikhi
proprietor

Owen Maass
Executive Chef

David Ware
Chef De Cuisine