

BRUNCH



SHAREABLE SNACKS

CLASSIC DEVEILED EGGS 9
CHIVES & OLD BAY SEASONING
ADD WHITE STURGEON CAVIAR 30

JAMON IBERICO WRAPPED MEDJUL
DATES 16
TALEGGIO CHEESE, BALSAMIC GLAZE

PIMENTO CHEESE CROSTINI 12
PICKLED FRESNO CHILI, CHIVES, GRILLED
SOURDOUGH

JICAMA, CUCUMBER & MANGO
SPEARS 11
LIME, SEA SALT, CHILI FLAKE

MARKET

BRICK STREET PETITE MIXED GREENS
14
GORGONZOLA, GRAPE & HAZELNUT TRUFFLES,
SHAVED CARROT & FENNEL, BANYULS VINAIGRETTE

FORK & KNIFE CAESAR 15
BRICK STREET FARMS BABY ROMAINE, PARMESAN,
SOURDOUGH CROUTONS

TOMATO TART TARTINE 18
PUFF PASTRY, BALSAMIC ONION JAM, CANA DE
CABRA BRULEE

STARTERS

AVOCADO TOAST 12
CHERRY TOMATO, ALEPPO PEPPER,
PICKLED SHALLOTS, SHAVED RADISH
ADD POACHED EGG \$3

CHARCUTERIE 22
CHEF'S ASSORTMENT OF 2 MEATS & 2
CHEESES WITH ACCOUTREMENTS

FRIED GREEN TOMATOES 14
LUMP CRAB ROUILLE

VEAL MEATBALLS 14
PINE NUTS, CHERRIES, SAN MARZANO
TOMATO SAUCE

YELLOWFIN TUNA CRUDO 22
BRUSCHETTA MARINATED TOMATOES,
CRISPY CAPERS, MICRO BASIL

KALBI STYLE GRILLED SHORT RIBS 19
SESAME, ASIAN PEAR, WATERMELON
RADISH, SCALLIONS

BRUNCH



MORNING —

STILLHOUSE EGGS BENEDICT 19
BISCUITS, FRIED GREEN TOMATO,
PORCHETTA, CHIVE HOLLANDAISE,
HOME FRIED POTATOES

SMOKED SALMON FRITATTA 24
BROCCOLINI, VERMONT GOAT CHEESE,
FARM FRESH EGGS

TIRAMISU WAFFLE 18
CHOCOLATE ESPRESSO WAFFLE, KAHLUA
MASCARPONE, SEMI-SWEET CHOCOLATE
SHAVINGS, HSB MAPLE SYRUP

KOKO'S BISCUITS & GRAVY 17
CHEDDAR BISCUIT, SCRAMBLED EGGS,
SAWMILL GRAVY, HEIRLOOM CORN GRITS

.....

ANYTIME —

PAPPARDELLE 29
FRESH MAINE LOBSTER MEAT, FAVA BEANS,
MASCARPONE CREAM SAUCE

STEAK & EGGS 25
TWO EGGS YOUR WAY, SLICED SIRLOIN,
HOME FRIED POTATOES

BLACKENED GULF SHRIMP 25
CORN MANGO SALSA, CILANTRO, MANGO
SRIRACHA SAUCE

.....

MASCARPONE CHEESE CAKE 11
CARA CRAKINE, RUM SOAKED APRICOTS

BOMBOLONI 10
LITTLE SUGAR DOUGHNUTS, TEQUILA
LEMON CURD, NUTELLA SAUCE

SELECTION OF GELATO 9

HANDHELD —

SERVED WITH HAND CUT SEASONED FRIES
STILLHOUSE WOOD-FIRED
BURGER 18
BRIOCHE BUN, SUNNY UP EGG, BACON,
WHISKEY CHEDDAR, CARAMELIZED
ONION

GROUPEL REUBEN 23
MARBLE RYE, GRUYERE CHEESE,
SAUERKRAUT, 1,001 DRESSING

CRISPY FRIED CHICKEN BREAST 16
RED CABBAGE SLAW, BOURBON
SRIRACHA MAYO, HOUSE MADE PICKLES

JALAPENO WAGYU BEEF
SAUSAGE 17
TRUFFLE AIOLI, ROASTED PEPPERS,
ARUGULA, HOAGIE ROLL

SIDES —

HAND CUT SEASONED FRIES 8

SEASONAL FRESH FRUIT 11

TWO CHEDDAR BISCUITS 6

CHEESEY HIERLOOM CORN GRITS 6

4 PIECE NUESKE BACON 8

GRILLED BROCCOLINI 10

WARM CHOCOLATE LAVA TORTE 12
BOURBON CARAMEL SAUCE,
HAZELNUT GELATO

STRAWBERRY WHITE CHOCOLATE
PARFAIT 11

BASIL-BOURBON ANGELFOOD CAKE