

BEVERAGE

BRUNCH COCKTAIL

Mimosa | 10

Chipotle Bloody Mary | 10

HOUSE COCKTAIL

Born in a BlackBarn | 16
bourbon
amaro
coffee liqueur
walnut & smoked bitters

Berry White | 14
blanco tequila
blackberries
basil
lime

Honeypot | 15
mezcal
pineapple
coconut cream
honey chili syrup

Rise & Shine | 14
lemongrass vodka
campari
grapefruit
citrus salt

Southern Belle | 15
aged rum
bourbon
peach puree
agave

Hot Ginger | 16
gin
spicy ginger
tumeric agave
lime

The Smoking Gun | 14
reposado tequila
chili de arbol
cinnamon
orange bitters

Garden Party | 14
chamomile vodka
jalapeno
cucumber
lemon

BRUNCH MENU

APPETIZERS

Soup of the Day 7 | 11

Cuban Style Black Bean Soup 7 | 11 GF V
crispy tortilla, pineapple-pico de gallo, avocado

Avocado Toast | 14 VEG
baked ricotta, heirloom tomato, arugula

Mediterranean Couscous | 16 VEG
basil pesto, zucchini, pickled raisins, red pepper

Tuna Tartare | 18 GF
celery, tomato, potato chips

+add on grilled chicken \$6, salmon \$7, shrimp \$9

ENTREES

Soup and Sandwich Combo | 16

French Toast | 16 VEG
pear compote, mascarpone whipped cream,
candied pecans

Smoked Salmon Eggs Benedict | 19
hollandaise, english muffin, roasted potatoes

Breakfast Sliders | 17
sausage, scrambled eggs, gruyere, avocado,
chili BBQ sauce

Chili Corn Tostada | 18 GF
queso fresco, avocado sunny side up eggs

Butternut Squash and Kale Salad | 16 GF VEG
quinoa, spiced pepitas, buffalo mozzarella,
maple vinaigrette

Pan Roasted Artichoke Hearts | 19 GF VEG
hen of the wood mushrooms, eggplant hummus,
tahini-lemon dressing

Portobello Napoleon | 17 GF VEG
polenta cake, crispy kale, roasted carrots, frisee

White Pizza | 18 VEG
foraged mushrooms, arugula, white-truffle oil

Salmon Nicoise Salad | 19 GF
haricot vert, olive, potato, quail egg

Seared Tuna Panini | 18
watercress, pickled shallots, lemon-caper aioli

Chicken Milanese Sliders | 18
mozzarella, tomato, arugula, pesto-mayo

Cuban Sandwich | 18
pulled pork, ham, gruyere, pickles

Certified Angus Beef Burger | 19
maple bacon, manchego, tomato confit,
brioche bun

Wild Salmon Filet Sandwich | 19
chipotle aioli, avocado, little gem lettuce,
plum tomato

SWEETS

Chocolate Caramel Cake | 11 V
caramel, cocoa crunch, mocha ice cream

Matcha Tres Leches | 10 V
blueberry compote, whipped cream

Rum Butterscotch Bread Pudding | 10
vanilla ice cream, toffee sauce

Almond Cake | 9
cherry compote, amaretto crumble

BEER

Brooklyn Lager - Brooklyn Brewery, NY | 7

Stella Artois Lager - Anheuser Busch, Belgium | 7

Intersect Hazy Session IPA - Torch & Crown, NY | 10

Bronx IPA - Bronx Brewery, NY | 8

Allagash White - Allagash Brew Co., MA | 7

Nitro Milk Stout - Lefthand Brewing, CO | 8

Jam Sesh Honey Cider- Sap Jouse Meadery, NH | 8

WINE

SPARKLING

Juve Y Camps, Reserva de la Familla, Cava Brut Nature, Spain 12 | 48

Ivy Rosé, Burgundy, France 16 | 64

Roederer Estate Brut, Anderson Valley, California N.V. 19 | 76

WHITE

Wieninger Wiener, Gemischter Satz, Austria 2017 13 | 45

Gradis'Ciutta, Pinot Grigio, Friuli Venezia, Italy 2016 14 | 50

Craggy Range Sauvignon Blanc, New Zealand 2017 14 | 50

Hubert Brochard, Tradition, Sancerre, France 2017 16 | 64

Robert Mondavi, Chardonnay, Napa valley, USA 2015 17 | 68

Colin Barollet, Puligny-Montrachet, Burgundy 2014 coravin 26 | 110

ROSE

Rodney Strong, Pinot Noir, Russian River Valley 14 | 40

Fleur de Mer Cotes de Provence, France 15 | 60

Miraval Cotes de Provence Rose, France 2016 16 | 64

RED

Bodega Septima Obra, Malbec, Mendoza, Argentina 2016 14 | 50

Cooper Mt. Vineyards Pinot Noir, Will.Valley, USA 2014 15 | 60

Bodegas Riojanas, Monte Real, Rioja Reserva, Spain 2013 16 | 64

Michael Mondavi, Oberon, Cabernet Sauvignon, USA 2015 18 | 64

Chateau Les Vieilles Pierres, Bordeaux, France 2014 18 | 72

Orin Swift, Palermo, Cabernet Sauvignon, Napa 2016 coravin 24 | 100

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.