




TARTINES

mini open-faced toast sandwiches











 Burrata & Heirloom Tomato	3	Rocky Jr. Chicken Liver Mousse	8
Smoked Salmon, Capers & Dill Crema	4	 Wedge & Dip	7

TABLE SNACKS

SWEET

 Housemade Granola & Yogurt Parfait	8	 Lemon Ricotta Pancakes	14
local honey, nuts, fresh & dried fruits		seasonal preserve, lemon curd whip	
 Sugar Dusted Ricotta Beignets	6		
lemon curd			

SAVORY

Chef's Seasonal Soup	9	Hangtown Fry	17
Scotch Egg	8	eggs, onions, bacon, fried oysters, griddled potatoes	
romesco sauce, arugula salad		 Corned Beef Hash*	16
Sausage & Biscuit Sandwich	8	potatoes, peppers, onions, poached egg, hollandaise	
country sausage gravy add an egg	2	Pappardelle Pasta	14
Fried Chicken & Buttermilk Biscuit	16	bacon, mushrooms, spinach, black garlic alfredo	
country sausage gravy, farm egg, crispy potato wedges		Roasted Bone Marrow	15
Traditional Breakfast	14	salsa verde, charred ciabatta	
two eggs any style, house sausage, griddled potatoes, toast		 Citrus Braised Sugar Beets	11
 Omelette of the Day	AQ	sierra nevada cream cheese, curry gremolata	
griddled potatoes		 Sweet Gem Lettuce Salad	11
Eggs Benedict*	15	 nectarine, candied pecans, pt. reyes blue cheese	
classic		Chef's Flatbread	11
smoked pork loin, hollandaise, Acme Green Onion Slab		a whim of the chef, inspired by the season	
smoked salmon	18	 Basil Ricotta Salad	11
smoked salmon, hollandaise, Acme Green Onion Slab		strawberries, watermelon radish,  toasted hazelnuts	
 vegetarian	14	Smoked Salmon Sandwich	16
spinach, onion, roasted bell peppers, acme green onion slab		bacon, avocado, tomato, arugula, ricotta	
 Cola Braised Pork Belly	18	the only Burger	17
plum & thai basil salad, fish sauce		that belongs on The Table	
Chilaquiles*	15	white cheddar, wedge potatoes	
pulled pork, poached eggs, queso fresco, sour cream, avocado, red chili sauce, tomatillo salsa			
 Vegetarian Chilaquiles*	12		

*poached eggs are cooked sous vide (soft white & yolk)

SIDES

5 smoked pork loin	griddled potatoes	4
5 house sausage link	two eggs	4
5 bacon	biscuit & country gravy	4
3 seasonal fruit	side salad	3



BRUNCH CLASSICS

tried and true favorites done our way 12

Bottomless Mimosa

bubbles & fresh OJ. *Served until 3pm.*

Bloody Mary

House secret recipe, vodka, pickled vegetables

HAIR OF THE DOG

spirit-minded libations meant to shake the morning funk 12

Kentucky Espresso

Buffalo Trace Bourbon, St. George Nola Coffee Liqueur, Benedictine, Amaro, House Bitters

La Rosa

El Charro Tequila, Pomegranate, Lemon, Peychaud's Bitters, Egg White

Secret Garden

House Citrus-Infused Vodka, Fresh Cucumber, Lime, Ginger Beer

Planter's Punch

Flor de Caña Rum, Angostura Bitters, Lime, Club Soda

Ricky Baker

Junipero Gin, Lemon, Cayenne, Cinnamon, Club Soda

Snickerdoodle Flip

George Dickle 12 Year Tennessee Whisky, Housemade Horchata, St. George Nola Coffee Liqueur, Whole Egg

Caipirinha

Avua Cachaça, Lime, Clement Sirop de Canne

Ramos Gin Fizz

Gin, Vanilla Infused Cream, Citrus, Orange Blossom Water

A. B. V. M. I. A.

these sippers pack all the flavor with none of the alcohol

Elderflower Peach Soda 5

d'Arbo Elderflower, Fresh Cut Peaches, Club Soda

Horchata 4

Rice, Almond, Cinnamon

The Bulldog 5

Almond Milk, Mexican Coke, Orgeat

Pomegranate Hibiscus Soda 4

Housemade Hibiscus Infused Pomegranate Syrup, Club Soda

Orange Creamsicle 4

Orange, Vanilla, Club Soda

Lavender Lemonade 4

Housemade Lavender Syrup, Fresh Lemon, Club Soda

Mexican Coke 3

Hecho en Mexico