

Wines by the glass

PROSECCO, SYLTBAR
frulli, italy 13

SPARKLING, DOMAINE STE. MICHELLE
columbia valley 10

MOSCATO, BRANDINI
piedmont italy 12

RIESLING, CHATEAU ST MICHELLE
columbia valley, wa 9

SAUV BLANC, SILVERADO
napa valley, ca 12

SAUV BLANC, MT. BEAUTIFUL
n canterbury, nz 13

CHARDONNAY, MONSTABLE
languedoc, france 9

CHARDONNAY, COMPLICATED
napa, ca 11

CHARDONNAY, LANDMARK
sonoma, ca 13

PINTO GRIGIO, VALLAGARINA
trentino, italy 9

PINOT GRIS, J VINEYARD
california 9

ROSE, LISTEL
sable de camargue, france 9

ROSE, DOMAINE STE. MICHELLE
columbia valley 12

RED BLEND, 7 MOONS
lodi, ca 10

RED BLEND, CLINE CASHMERE
sonoma, ca 13

PINOT NOIR, MONTSABLE
languedoc, france 9

PINOT NOIR, HIGHER GROUND
monterey, ca 11

PINOT NOIR, MEIOMI
central coast, ca 14

MALBEC, TRAPICHE
mendoza, argentina 11

MERLOT, EDUCATED GUESS
napa valley, ca 13

CAB SAUV, WILLIAM HILL
central coast, ca 10

CAB SAUV, STORYPOINT
sonoma valley, ca 12

HOUSE MADE SANGRIA
RED OR WHITE
9/18

Mock-tails

POMEGRANATE SWEET TEA 5
oolong tea, pom juice, simple syrup

THE SICILIAN PUNCH 5
blood orange juice, fresh basil
soda, orange peel

COOL AS A CUCUMBER 5
cucumber, mint, cucumber soda

cocktails

POMEGRANATE MARGARITA 12
tequila, lemon, lime, pomegranate juice

CINNA MULE 12
gin, port, cranberry, ginger beer, lemon

PINK LEMONADE 14
casamigos blanco, deep eddy lemon

SWEET AUTUMN 13
sailor jerry, st. germaine, pom juice, cinnamon

GREEN TOX 13
hs green goodness, vodka, lemon

MOSC-ITO 13
vodka, light rum, pear, ginger beer, mint

MIDNIGHT RAMBLER 12
bulleit bourbon, bitters, honey, orange peel

BEEES KNEES 12
gin, limoncello, honey

BLOOD ORANGE FIZZ 13
sylvbar prosecco, grand marnier, blood oj

HS NEGRONI 12
gin, campari, antica forumla vermouth, orange

GARDEN MULE 12
vodka, cucumber, basil, ginger beer

SMOKED CRANBERRY 14

suds

ON TAP

TAILWAGGER, BIG DOGS 7

PILSNER, SCRIMSHAW 7

PIZZA PORT SWAMIS 7

2 SEASONAL ROTATORS M.P.

CANS/BOTTLES

PBR 3 * ALL DAY

BLUE MOON 7

FIRESTONE WALKER 805 7

MILLER LITE & HIGH LIFE 3 * ALL DAY

SIERRA NEVADA PALE ALE 7

BALLAST POINT SCULPIN IPA 7

REKORDELIG CIDER *GF 8

ESTRELLA DAMM *GF 8

STELLA ARTOIS 7

GUINNESS 9

SEASONAL OFFERINGS M.P.

Happy Hour Daily

3pm- 6pm

**½ off all wines, beers and
specialty cocktails**

wine Wednesday

½ off all bottles of wine



FROM OUR KITCHEN WITH CARE, *Elizabeth & Kim.*

Break the Fast

SEASONAL FRUIT PLATE 9

berries & fruits from the market

MONKEY BREAD 9

brioche, bourbon caramel sauce

CARAMEL APPLE PANCAKES 13

cinnamon streusel, apple compote, whipped cream

COCOA PUFF FRENCH TOAST 13

nutella, whipped cream

BREAKFAST NACHOS 12*

sunny side egg, avocado, sour cream, pico de gallo
queso fresco, charred tomato salsa

add grilled chicken +5

add steak +8

BREAKFAST SANDWICH 13

scrambled eggs, smoked bacon, aged cheddar
chimichurri aioli, brioche bun

BISCUITS AND GRAVY 13*

house made bacon cheddar biscuit, bacon gravy
farm vegetables, sunny side eggs

STEAK & EGGS 18*

flat iron steak, sunny side eggs, breakfast potatoes

HOUSE CORNED BEEF HASH 15*

breakfast potatoes, roasted vegetables, poached eggs

HONEY SALT BENEDICT 14*

english muffin, poached eggs, sautéed spinach
hollandaise

add smoked salmon +5

tomato

PIZZA

BREAKFAST 14*

sunny side eggs, spinach, bacon, gouda

MARGHERITA 12

fresh mozzarella, tomato sauce, basil

virgin olive oil

extra

PROSCIUTTO 14

bellwether farms ricotta, grilled pears, figs, basil

SIDES

BREAKFAST POTATOES

peppers, sautéed onions

APPLEWOOD SMOKED BACON

CHICKEN APPLE SAUSAGE

TWO EGGS (YOUR WAY) *

WHEAT TOAST

IT'S A BRUNCH THING

GREEN GOODNESS JUICE 8

salad in a glass: kale, apples, fennel, cucumber
celery, lemon, ginger

AUTUMN HARVEST TOAST 10

delicata squash, bellwether ricotta, pepitas
pomegranate seeds

ELIZABETH'S CAESAR 11*

tuscan kale, romaine, parmesan

add free range chicken breast +5

add scottish salmon +12

LEMON CHICKEN SALAD 13

spring greens, roasted chicken, mozzarella
sunflower seeds, chickpeas, avocado

"GRAIN POWER" 12*

red & white quinoa, beluga lentils, avocado
shaved fennel, radish, citrus vinaigrette

add free range chicken breast +5

add scottish salmon +12

BACON GRILLED CHEESE 16

aged cheddar, rustic bacon sourdough

or caesar salad

choice of soup

BILOXI BUTTERMILK FRIED

CHICKEN SANDWICH 14

creamy slaw, house durkee's dressing

brioche bun, caesar salad

BACKYARD FAVORITE BURGER 15*

aged cheddar, tomato jam, butter pickle, fries

order Kim's style with a farm egg +2

add applewood smoked bacon +2

BOTTOMLESS THERAPY

bubbles \$18

all the bubbles you can handle

-bottomless offers ends with brunch-

your choice of

his mimosa

blood orange mimosa

bellini

hair of the dog \$25

all you can drink, it's the weekend, why not?

-bottomless offers ends with brunch-

your choice of

traditional bloody mary

bloody maria

Michelada

draft beer

ASK YOUR SERVER ABOUT OUR HOLIDAY HOURS, NYE WEEKEND FESTIVITIES AND
OUR NEW PRIVATE DINING ROOM!