

**brunch**  
summer 2008

**smoothies/agua fresca**

all organic milk and soy milk smoothies blackberry best of season strawberry rhubarb watermelon lime agua fresca	\$5
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**appetizers**

<b>ricotta beignets</b> • hot chocolate sauce	\$6
<b>fava bean salad</b> • tomato confit, pecorino toscano, mint	\$12
<b>chilled corn soup</b> • jumbo lump crab, chives	\$8
<b>biscuits and bacon gravy</b>	\$6
<b>chinese pork buns</b> • berkshire pork, dim sum style, cucumber pickles	\$6
<b>grilled nutella toast</b>	\$3
<b>m'cann's steel cut irish oatmeal</b> • cinnamon foam, crystallized maple syrup	\$6
<b>watermelon salad</b> • sweetgrass dairy goat cheese, micro basil, aged balsamico	\$10
<b>chopped liver east village style</b>	\$6
<b>two year aged prosciutto di parma</b> • roman artichokes	\$14
<b>panamanian white shrimp cocktail</b>	\$3/ea

**brunch items**

<b>white shrimp and grits</b> • crispy bacon, poached egg	\$14
<b>two eggs any style</b> • applewood smoked bacon, carolina grits, grilled bread	\$10
<b>three egg fritatta</b> • sweetgrass dairy goat cheese, prosciutto di parma	\$14
<b>chicken livers</b> • two egg fry up, carolina grits, sherry sauce	\$12
<b>beef tartare</b> • pommes frites	\$12
<b>minute steak and eggs</b> • two egg fry up, pommes frites	\$18
<b>cheddar waffles</b> • poached kumquats, maple syrup	\$8
<b>cheeseburger</b> • waygu beef, swiss cheese, applewood smoked bacon, homemade fries	\$16
<b>chicken and waffles</b>	\$14
<b>maryland style jumbo lump crab cake</b> • grainy mustard sauce	\$15

**sides**

all sides \$3
applewood smoked bacon
carolina grits
potatoes, "graisse de canard"

**cocktails \$9**

<b>mistral mimosa</b> • lavender, lemon, prosecco
<b>bloody mary</b> • absolut vodka, spiced tomato juice
<b>sangria</b> • red wine, brandy, macerated fruit
<b>critical mass</b> • hefe-weissen, tuaca, orange juice



