

# BRUNCH



## Sweet Potato Pancakes 18

goat cheese butter, sliced almonds, honey, blueberries, fresh nutmeg, bacon

## Buttermilk Waffle 16

compote, whipped butter, bacon or sausage

## Chicken+Waffle 19

buttermilk fried, bourbon maple, peach butter



## Egg White Frittata 18

spinach, wild mushroom, goat cheese, green goddess

## Steak + Eggs 24

peppers, onions, salsa verde, crispy potato, wild mushrooms, toast, two eggs your way

## Veggie Skillet 18

market veggies, mushroom, sweet potato, spinach, spaghetti squash, salsa verde, two eggs your way

### MARKET BOARD

Benedict of the Day

Omelette of the Day

The Not'A Muffin

## Chopped Butter Lettuce 16

'brick st. farms' greens, corn, avocado, tomato, feta, bacon, toasted walnut, honey verjus vinaigrette, balsamic

Add chicken 10

Add salmon 20

Add shrimp 16



## Breakfast Potatoes 7

## Bacon 9

## Sausage Links 8

## Two Eggs 6

## Yogurt + Berries 7

## Toast + Jam 5

## Bagel 7

Add roasted garlic+scallion schmear 2

Add plain schmear 1

## Side Salad 7

## Hand Cut Fries 8

## Burrata Toast 18

ciabatta, pink grapefruit marmalade, pickled strawberries, prosciutto, mint

## Avocado Toast 16

whole wheat ciabatta, sheep feta, salsa verde, house hot sauce, two eggs your way

## Smoked Salmon Toast 21

ciabatta, cucumber, soft poached egg, dill, caper, red onion, garlic labneh everything seasoning

## Bagel Sandwich 18

bacon, scrambled egg, american cheese, scallion + roasted garlic smear, potatoes



## Crispy Chicken Sandwich + Fries 23

bibb lettuce, tangy pickle, cotija ranch, hot honey, brioche

## Naked Brunch Burger 21

double stack patty, sunny side egg, cabot cheddar, bacon, hash brown

## State Street Burger + Fries 23

double stacked, cabot cheddar, bibb lettuce, red onion, pickled cucumber, spicy aioli, brioche

### BRUNCH COCKTAILS

#### Bluegrass Brûlée 14

evan williams 100 bourbon, banana liqueur, allspice liqueur, lemon

#### Cafe Fresco 14

santa teresa coffee cask rum, fair cafe liqueur, oleo saccharum, pineapple, lemon, orgeat

#### Oaxacan Summer No.2. 15

mezcal, mango, allspice liqueur, firewater, spicy rim

#### Flower To Niña 14

tequila, lime, orange liqueur, honey syrup, strawberry

#### Honey + Thyme Sour. 16

gin, thyme honey, elderflower, chartreuse

#### Breakfast Martini 13

fords gin, cointreau, marmalade

#### Sunday Smash 12

basil infused wheatley vodka, lemon, watermelon cordial, orgeat, peychauds

FALL 2024



our culinary team has created this menu with the best expressions of flavor in mind  
we respectfully request you abstain from modifications or substitutions

\*consuming raw or undercooked meats, eggs, fish, or shellfish may increase your risk of food borne illness