



CHARCUTERIE BOARD

A mix of cured meats, seasonal cheeses, jam, honey, nuts, dried fruit, toasted local bread and crackers 24

BRUNCH BOARD

French toast with candied pecans, two seasonal muffins, bacon and hard-boiled eggs 21

CHEESE BOARD

A spread of seasonal cheeses, jam, honey, nuts, dried fruit, toasted local bread and crackers 18

A scoop of our house-favorite egg salad, pimento cheese and guacamole alongside arugula and toasted local bread 14

SOUTHERN DEVILED EGGS (4)

Our scratch-made recipe sprinkled with paprika, parsley and a touch of Frank's Hot Sauce 8

Sweet Bites

Original cheesecake (7) Strawberry cheesecake (9) Turtle cheesecake (9) Lemon cheesecake with pistachio crust (9) Double chocolate cookie^{GF} (5) Coffee cake (5) Iced lemon loaf (5) Frosted sugar cookie (5) Muffin (4) Cake pop (3.5) Macaron (2.5)

Brunch

AVOCADO TOAST

Toasted local whole grain bread dressed with mashed avocado, sliced grape tomatoes, pickled radish, parsley and sesame seeds 12

MESSY KITCHEN TOAST

Toasted sourdough covered with sliced hard boiled eggs, bacon, cheddar, gouda, fontina and Frank's Hot Sauce 12

FRENCH TOAST

Challah bread topped with candied pecans, cinnamon and powdered sugar with maple syrup on the side 11

WAFFLES

Scratch-made Beligan waffles topped with strawberries and whipped cream with maple syrup on the side 11

Kids

PEANUT BUTTER + JELLY

Served on white bread with a side of chips 6

GRILLED CHEESE

Served on white bread with a side of chips 8

Single waffle topped with strawberries and whipped cream with maple syrup on the side 6

*gluten-free bread available upon request (2)

Tea Service

ADULT TEA SERVICE

Hot Tea Assorted flavors Iced Tea Berry hibiscus, peach, unsweet Finger Sandwiches Sampling of chicken salad, cucumber, pimento cheese, egg salad Deviled Eggs (2) **Dessert** Macarons and mini muffins

30 per person

KIDS TEA SERVICE

*contains nuts

Finger Sandwiches Peanut butter + jelly, grilled cheese **Assorted Desserts** Lemonade, iced tea or milk

Gloves and pearls to keep 15 per child



Soups + Salads

CREAMY TOMATO BASIL SOUP

Creamy tomato basil soup sprinkled with shaved parmesan and fine herbs 6

GARDEN VEGETABLE SOUP GF, V

Savory vegetable soup with fire roasted corn, green beans, carrots, celery and onion in an herb vegetable stock 6

THE BRITTANY COBB

Chopped romaine with sliced avocado, bacon, hard-boiled egg slivers, grape tomatoes, blue cheese crumbles, fresh herbs and scratch-made green goddess dressing 14

CAESAR

Chopped romaine tossed with shaved parmesan, croutons, a touch of lemon and scratch-made Caesar dressing 13

TEXAS WALDORF

Arugula mixed with goat cheese crumbles, golden raisins, candied pecans, sliced green apple and radish with scratch-made lemon vinaigrette dressing 14

Chicken salad (5) Roasted chicken (5) Bacon (4) Hard-boiled egg (2) Egg salad (5) Sliced avocado (4)

Pick Two

PICK TWO HALF PORTIONS FROM THE ITEMS BELOW $1\,4$

- Texas Waldorf, Caesar or Brittany Cobb salad
- Turkey + Brie, Chicken + Goat Cheese, Chicken Salad,
 Hippie Veggie or Egg Salad sandwich
- Creamy Tomato Basil Soup, Garden Vegetable Soup or Mac + Cheese

*grilled cheese sandwiches, not available

Sandwiches

Served with a side of chips and pickles Gluten-free bread available upon request (2)

BIG TEX GRILLED CHEESE

Bacon, fontina, cheddar, gouda and Old Bay seasoning on toasted sourdough with a side of Frank's Hot Sauce 14

THE CALI GRILLED CHEESE

Herb-roasted turkey, fontina, cheddar, gouda and sliced avocado on toasted sourdough dusted with fleur de sel salt 15

CHICKEN SALAD

Our famous house-made tarragon chicken salad with dried cranberries and arugula on toasted whole grain bread 13

TURKEY + BRIE

Herb-roasted turkey, Brie, sliced green apple and scratch-made cranberry mayo on toasted Ciabatta 13

CHICKEN + GOAT CHEESE

Roasted sliced chicken, goat cheese, fresh herbs, pickled radish, arugula, grape tomatoes and scratch-made basil mayo on toasted Ciabatta 13

GRILLED THREE CHEESE

Fontina, cheddar and gouda on toasted sourdough dusted with fleur de sel salt 12

HIPPIE VEGGIE

Sliced cucumber, avocado, tomato, arugula, pickled radish, goat cheese, basil mayonaise and house-made pimento cheese spread on toasted whole grain 13

EGG SALAD

House-made egg salad with dill and arugula on toasted whole grain 11

Sides

Mac + Cheese (6) Chicken Salad (5) Egg Salad (5) Pimento cheese (5) Roasted chicken (5) Sliced avocado (4) Bacon (4) Chips (3) Hard-boiled egg (2) Horseradish pickles (2)



White

AVA GRACE PINOT GRIGIO California	9/40
LA CREMA CHARDONNAY Sonoma County, California	12/55
IMAGERY SAUVIGNON BLANC Sonoma Valley, California	11/48
Rosé	
MEIOMI ROSÉ California	13/55

9/40

6,9

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California

WOODBRIDGE ROSÉ

LA CREMA PINOT NOIR Sonoma County, California	11/48
ROBERT HALL CABERNET SAUVIGNON Paso Robles, California	11/48

Bubbles

HOUSE CHAMPAGNE	per glass 10
LA MARCA PROSECCO Italy	12/55
CHLOE PROSECCO ROSÉ Italy	10/48
VEUVE CLICQUOT BRUT France	per bottle 95

Specialty Sips

FRUSE	10
OMBRÉ FROSÉ Our house-favorite frosé topped with red wine	12
LAVENDER 75 House champagne, lavender syrup, fresh lemon squeeze	12
PINK BUBBLY House pink champagne with a sugared rim	10
MIMOSA Pineapple, cranberry or orange juice	7, CARAFE 20

SPARKLING HIBISCUS LAVENDER TEA

Hibiscus berry tea, lavender syrup, fresh lemons, splash of cranberry juice topped with sparkling water (6) or champagne (9)

SPARKLING STRAWBERRY + PEACH TEAPeach tea, pineapple juice and strawberry syrup topped with sparkling water (6) or champagne (9)



Coffee

DRIP 4 We do not offer decaf

AMERICANO 4

LATTE 5

Decaf available

CHAI LATTE 6

LAVENDER LATTE 7

GOLDEN GIRL LATTE 7

Hazelnut syrup, honey and oat milk

MOCHA 6

CAPPUCCINO 6

PARTY LATTE 7

Vanilla syrup, whipped cream, chocolate drizzle and sprinkles

ADD

Syrup (.75), Coconut, Almond Milk (1), Oat Milk (2), Extra Shot (1.5)

Tea

HOT TEA 4

Assorted flavors

ICED TEA 4

Peach, Berry Hibiscus and Unsweet

Other

FOUNTAIN DRINK 3

JUICE 3

Cranberry, pineapple, orange

HOT CHOCOLATE 4

SPARKLING WATER 3