



Heirloom Haul

Shares

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

DIP TRIO

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

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 Belgian waffles topped with strawberries and whipped cream with maple syrup on the side 11

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)

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

WAFFLE

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

*gluten-free bread available upon request (2)

Tea Service

May Tea Service

Glass of Champagne

Finger Sandwiches Sampling of chicken salad, cucumber, pimento cheese, egg salad
Deviled Eggs (2)

Dessert Macarons + Key Lime Cheesecake Bites
35 per person

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 + 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

*Note: Our kitchen closes at 5p.m. We are now cashless, we apologize for any inconvenience. 18% gratuity will be added to groups of 6 or more.

GF - Gluten-Free V - Vegan

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. 5/1/2023



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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

ADD

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 14

- 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 mayonnaise 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)

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White

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|---|-------|
| 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 |
| WOODBIDGE ROSÉ California | 9/40 |

Red

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| 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

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| FROSÉ | 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) | 6,9 |
| SPARKLING STRAWBERRY + PEACH TEA Peach tea and strawberry syrup topped with sparkling water (6) or champagne (9) | 6,9 |



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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