

tartines

AVOCADO.....12

*Dill avocado mousse, pickled onions, tomato,
ranch creme fraiche
Add Egg \$2**

EVERYTHING LOX*.....14

*Everything seasoned sourdough, cold smoked
salmon, whipped chive cream cheese, pickled
onions, fried capers, preserved lemon, arugula*

BERRY.....10

*Fresh & pickled berries, local honey,
whipped ricotta, almonds, chia seeds*

HUEVOS*.....14

*Black bean hummus, salsa, pickled onions,
avocado, creme fraiche, sunny egg*

MUSHROOM*.....14

*Boursin, sausage, roasted mushrooms,
sunny egg, chives*

starters

BREW PADDLE BREADS.....8

*Assortment of house made breads, whipped French salted
butter, daily made jam*

BOUCHERON.....12

French goats milk cheese, fruit compote, baguette

FRENCH ONION SOUP.....8

House baguette, Emmentaler cheese

BEETS AND HONEY.....14

*Salt roasted beets, goat cheese, pistachio, fermented
honey*

LOCAL GREENS SALAD.....10

*Local greens, shaved seasonal veggies, fines herbs,
lemon vinaigrette
Add Salmon \$8* Add Chicken \$6* Add Steak \$10**

mains

CROQUE MADAME*.....14

*House brioche, black forest ham, emmentaler cheese,
sunny egg, mornay*

BISCUIT BENEDICT*.....16

*House biscuit, roasted tomato, black forest ham,
poached egg, hollandaise*

BRASSERIE BURGER*.....14

*House brioche, double patty, dijon aioli, pickles,
emmentaler cheese, caramalized onions*

PORK AND GRITS*.....18

*Pork belly, Geechie Boy Grits, Copes corn, pickles,
choron*

CORNERED BEEF HASH*.....18

*House corned beef, peppers, onions, crispy potatoes,
two sunny eggs*

STEAK FRITES*.....20

Sous vide steak, fries, bearnaise

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



Brew Paddle

ARTISAN BREADS
& COFFEE BAR