

B R U N C H

T O S H A R E

- Bloody Mary Board** 22
Grilled shrimp, applewood smoked bacon, deviled eggs, house-pickled vegetables, house made ricotta, roasted red pepper jam, sourdough toast
add Bloody Mary, mare, kickin' or Maria +8
- Breakfast Meat Board** 22
Applewood smoked bacon, grilled pork roll, sausage, pork belly, beer mustard, sourdough toast
- Whipped Ricotta** *Vg 15
House made ricotta, honey, fennel pollen, sourdough
- Brunch Hummus Board** *Vg 16
Original & roasted red pepper hummus, celery & carrots, pita chips
- Avocado Toast** *Vg 17
Sliced avocado, over easy egg, roasted pistachios, crumbled goat cheese, honey-chili crisp, microgreens

S A L A D S

ADD GRILLED OR CRISPY CHICKEN +8
ADD GRILLED SHRIMP +9
ADD MARINATED SKIRT STEAK +14

- Caesar Salad** 14
Romaine, garlic croutons, parmigiana-reggiano, caesar dressing
- Beet & Goat Cheese** *Vg 16
Arugula, roasted beets, candied walnuts, crumbled goat cheese, citrus-balsamic vinaigrette

B E N E D I C T S

Poached eggs, house-made hollandaise, english muffins, choice of hash browns, fries, chips, sub duck fat fries +6
sub gluten free bun +2.50

- Fried Green Tomato - 19**
Bacon - 21
Pork Roll - 21
Portobello Mushroom - 19
Fried Chicken - 24
Crab Cake - 27

T H E G R I D D L E

- Pancakes** *Vg
Served with whipped butter, maple syrup
- Buttermilk - 16**
Blueberry - 18
Chocolate chip - 17
- French Toast** *Vg
Served with maple syrup & powdered sugar
Choice of bacon, sausage or pork roll
- Classic - 18**
Caramelized pears - 20

B R E A K F A S T S

- American Breakfast** 21
Cage free eggs, hash browns, choice of: pork roll, sausage or bacon, sub pork belly (+5), sub egg whites (+2.50)
sourdough toast, fresh fruit
add buttermilk pancake +4
- Corned Beef Hash** *GF 26
Roasted potatoes, onions, shredded corned beef, over easy egg, fresh parsley
- Vegetable Frittata** *Vg 22
Wild mushrooms, roasted red peppers, goat cheese, sourdough toast
- Cajun Shrimp & Grits** *GF 19
House-made cheesy grits, sautéed cajun shrimp, chorizo, garlic chili oil, parsley
- Bulgogi Steak & Eggs** 32
Marinated skirt steak, house made kimchee, spicy marinated cucumbers, cage free eggs, sourdough toast
- Chicken & Waffle Sliders** 18
Beer battered chicken breast, house-made waffles, bacon jam, bourbon-hot-honey-maple syrup

H A N D H E L D S

choice of chips, fries or hash browns, sub duck fat fries +6
Sub Fruit +3, Sub gluten free bun +2.50

- Sunday Burger** 17
Grilled angus beef burger, lettuce tomato, onion, brioche bun, add cheddar +1, add bacon or pork roll +2.50, add bacon jam +3.50, add egg +2
- Sunday Sandwich** 15
Pork roll, egg, cheddar, smoked ketchup, brioche bun
sub applewood smoked bacon +1
- Roasted Veggie Sandwich** *Vg 17
Zucchini, squash, eggplant, portobello mushroom, roasted red pepper, fresh mozzarella, basil purée, olive tapenade, brioche
add grilled or crispy chicken +8
- Fried Chicken Tower** 19
Beer battered chicken breast, beer mustard, coleslaw, ciabatta
add bacon jam +3.50, add egg +2
- Always Sunny Cheesesteak** 24
Thin sliced ribeye, onions, cherry peppers, aged cheddar, sunny-side up egg, toasted hero roll

TAPASTRE / PROJECT PUB

We are proud to say we make everything in house and to order

Alert your server of any allergies or dietary restrictions prior to ordering, we are an allergy conscious kitchen but can not guarantee against cross-contamination

20% may be added to parties of 6 or more

*GF = Gluten Free *Vg =Vegetarian *V = Vegan

B R U N C H S I D E S

Hand Cut Fries	6
Duck Fat Fries	13
2 Cage Free Eggs	4.50
Sourdough Toast w/ Jam	3.75
Hash Browns	6
Devils Egg	2.75/EA
Grilled Shrimp	9
Grilled or Fried Chicken	8
Artisinal Sausage	9
Grilled Pork Roll	5
Applewood Smoked Bacon	6
Pork Belly	8
Buttermilk Pancake	6
Fresh Fruit	6

M O S A S

Mimosa Flight	18
Seasonal selections	
Just The Bubbles	9
Prosecco split	
Mimosa	8/16/30
Prosecco, oj	
Bellini	8/16/30
Prosecco, peach nectar	
Sneaky Tiki	9/17/32
Bourbon, oj, pineapple, tiki bitters, prosecco	
Manmosa	11/20
Redemption Rye, maple, oj, bitters, prosecco	

B R U N C H T A I L S

Bourbon Boost	13
Redemption bourbon, coffee liqueur, bourbon cream, cold brew	
Wake Me Up	13
Clyde Mays whiskey, Mr. Black coffee liqueur, cinna-nilla syrup, cold brew	
Deja-Brew	13
Vanilla Vodka, St. George Spiced Pear, Spiced Cold Brew, Oat Milk, Cinna-Nilla, Ango	
Smoke & A Pancake	15
Monkey Shoulder, Averna, Cinna-Nilla, Espresso, Citrus, Smoked Water, Bourbon Cream Clarification, Salted Maple Whipped Cream	
Brunch-Groni	15
Gin, Averna, Espresso Infused Vermouth, Apple Cider, Espresso, Chocolate Bitters, Bourbon Cream Clarification	
Tequila Me Softly	14
Milagro Silver Tequila, Amante, Lemon, Grapefruit, Honey, Burlesque Bitters	
Snooze Or Lose	15
Planteray 5 Year Rum, Solerno Blood Orange Liqueur, Lemon, Falernum, Orange Marmalade, Topped With Josh Rose Prosecco	

F O R T H E K I D S

\$10 for children 10 and under

Scrambled eggs & bacon

Buttermilk pancake & fresh fruit

Grilled cheese & chips

Pasta w/ butter or marinara

Bar pie

B L O O D I E S

Bloody Flight	18
Bloody Mary	12
Prairie vodka, smoky rim, celery stick	
Bloody Mare	13
Gin Mare, olive juice	
Olive	
Bloody Kickin'	13
St. George green chili vodka	
pickled asparagus	
Bloody Maria	13
Tanteo chipotle tequila, bacon slice	

W I N E

Rose - Minuty Prestige	15
Pinot Grigio - Banfi Le Rime	10
Pinot Gris - Rainstorm	11
Sauvignon Blanc - Crossings	10
Chardonnay - Kendall Jackson	12
Pinot Noir - Lyric by Etude	12
Malbec - Norton	11
Cabernet - Joel Gott	12
Merlot - McManis	10
Red or White Sangria	
Glass	8
1/2 pitcher	15
Full pitcher	28