

# 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

**Scotch Egg** 14  
Wild boar sausage, soft boiled egg, panko, beer mustard

**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

## BRUNCH SIDES

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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

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<b>Mimosa Flight</b>	18
Seasonal selections	
<b>Just The Bubbles</b>	9
Prosecco split	
<b>Mimosa</b>	6/14/28
Prosecco, oj	
<b>Bellini</b>	6/14/28
Prosecco, peach nectar	
<b>Sneaky Tiki</b>	7/15/30
Bourbon, oj, pineapple, tiki bitters, prosecco	
<b>Manmosa</b>	9/20
Redemption Rye, maple, oj, bitters, prosecco	

## BRUNCH TAILS

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

## FOR THE KIDS

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\$10 for children 10 and under

Scrambled eggs & bacon

Buttermilk pancake & fresh fruit

Grilled cheese & chips

Pasta w/ butter or marinara

Bar pie

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## B L O O D I E S

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

## W I N E

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