

## BRUNCH

### Starters

#### LOBSTER BISQUE

lemon crème fraiche, chive oil 9.5

**PEAR SALAD** brandy braised pear, moody blue cheese, radicchio, toasted walnuts, golden raisin, ohio maple vinaigrette 11

**BISTRO BEET SALAD** baby greens, candy stripe, golden & bulls blood beets, mackenzie creamery goat cheese, pickled red onions, marcona almonds, shaved fennel, goat cheese ranch dressing 10

**FRESH FRIES** fresh-cut, fines herbes, malt vinegar aioli 6

**BRAISED BEEF & WILD MUSHROOM PIEROGIES** potato-parmesan pierogies, braised c.a.b.\*, wild mushroom ragu, demi-glace, horseradish crème fraiche 13

#### WARM WHIPPED BRIE & LOBSTER DIP

maine lobster, whipped brie, chives, tarragon, toasted baguette 11

### Breakfast

**HOUSE MADE GRANOLA** seasonal fruit, vanilla yogurt, honey, toasted english muffin, whipped butter 7

**EGGS BENNY** ♦ english muffin, poached local eggs, saucisson tasso, béarnaise sauce 14

**BISCUITS & GRAVY** buttermilk biscuits, chorizo sausage gravy, potato hash 12.5

**SHRIMP & GRITS** low country cheesy grits, chorizo, cherry tomatoes, beer blanc, scallions 15

**VEGETABLE OMELETTE** ♦ seasonal vegetables, cheese, potato hash, toasted english muffin 11

**\*POT ROAST HASH** ♦ poached local egg, braised c.a.b. pot roast, potato hash, white cheddar sauce, toasted challah 13

**EGGS IN THE NEST** ♦ challah, local eggs, chorizo breakfast sausage, potato hash 11.5

**\*STEAK & EGGS** ♦ 2 eggs any style, grilled c.a.b. hanger steak, béarnaise sauce, potato hash 15

**FRIED CHICKEN & WAFFLES** cracked black pepper - bourbon butter, ohio maple syrup 15

### Sandwiches

**SALMON BLT** ♦ toasted bagel, smoked salmon, applewood bacon, dill-caper cream cheese, pickled red onion, fresh fries 13.5

**\*WP BURGER** ♦ c.a.b., local swiss, grilled red onion, roasted garlic aioli, artisan bun, fresh fries 13.5

**GRILLED CHICKEN SANDWICH** white cheddar, lettuce, tomato, bacon, roasted garlic aioli, artisan bun, fresh fries 11.5

**\*BRAISED BEEF SANDWICH** c.a.b. pot roast, caramelized onion, horseradish crème fraiche, grass-fed swiss, artisan bun, fresh fries 13.5



\* These items are Certified Angus Beef® brand. There are many brands of beef, but only one Angus brand exceeds expectations. The Certified Angus Beef® brand is a cut above all other Angus beef.

♦ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

There will be a 20% service charge added to parties of 6 or more.