

Our seasonally-driven menu is crafted with quality ingredients from our community of farmers, watermen, foragers, and local food artisans.

COCKTAILS

CLASSIC BLOODY MARY 11 cucumber turmeric infused cirus vodka, bacon

SPICY MARY 12 cucumber turmeric infused cirus vodka bacon, aji amarillo hot sauce, tipsy onion

MORNING BUZZ 10 crucible cold brew, belle isle cold brew moonshine frangelico, hickory syrup sweet cream

SUNNY SUNDAY

big fish "elevation" apple cider, st. germaine
strawberry rhubarb puree

MIMOSA cava with orange, grapefruit, cranberry or pineapple juice

DRINKS

crucible coffee roasters "before the dawn" dark roast 3 selection of carytown loose leaf teas 3 natalie's orange or grapefruit juice 5

zynodoa

BRULÉED CAST IRON CORNBREAD

whipped butter, wenger's concord grape jam

ROOSTER CROWS

SEASONAL HARVEST HASH 16 chef's selection of seasonal produce, crispy potatoes autumn olive farm sage breakfast sausage, sunny side up eggs

CINNAMON RAISIN FRENCH TOAST 12 strawberry rhubarb compote, vanilla-almond granola flower field farm blueberry syrup, whipped cream

ZYNODOA'S EGGS BENEDICT 15 edward's country ham, poached eggs, hollandaise, home fries, english muffin

15

FARMER'S BREAKFAST edward's surry sausage, applewood smoked bacon soft scrambled eggs, home fries, buttermilk biscuit

BURNER'S BEEF COUNTRY FRIED STEAK

cracked black pepper gravy, home fries, biscuit

add polyface farm eggs 4

SIDES

housemade buttermilk biscuit 4
applewood smoked bacon 5
polyface farm eggs 4
crispy home fries 4
edward's surry sausage links 5

Items with an * may be served raw, undercooked or unpasteurized. Consuming raw of undercooked meat, poultry, seafood, shellfish, dairy or eggs may increase your risk of food-borne illness.

HIGH NOON STFAK & FGGS 22 burner's beef grilled flat iron, soft scrambled eggs, salsa matcha home fries THE AFTERNOON NAP 17 open-faced biscuit, polyface farm southern fried chicken bacon jam, caramont chevre pimento cheese, home fries **ROCK SHRIMP & GRITS** 18 edwards surry sausage, farm & sparrow tuxpeno cheddar grits, bell peppers & onions, smokey tomato broth KELLUM'S CORNMEAL FRIED OYSTERS* 14 ramp aioli, frisée FROM THE FIFI D PICKLED BEET & STRAWBERRY SALAD 10 wayside baby arugula, mountain view farm feta cheese urfa chili & strawberry reduction, pine nuts, mint vinaigrette

LOCAL BLACK GARLIC CAESAR 8
fresh2o growers bibb lettuce, cornbread croutons
parmesan reggiano

SWEETS

add to either salad: chicken 8 | steak 15

BUTTERSCOTCH POT DE CREME 8 toasted meringue, chocolate crumble

DARK CHOCOLATE TORTE 8
blueberries, mixed berry coulis, whipped cream