

# STARTERS

## BRUNCH COCKTAILS

- Caffee Scorza** Montenegro, Ancho Reyes, Vanilla Simple, Lavazza Espresso, Borghetti 12  
**Appertivo Fizz** Cappelletti, St. Germain, Grapefruit Bitters 8  
**Bloody Mary** New Amsterdam Vodka, House-Made Bloody Mary Mix 8  
**Sangria Blanco** 7 / Large Carafe 25  
**SLATE Sangria** 7 / Large Carafe 25  
**Mimosa** Orange Juice, Sparkling Wine 5 / Large Carafe 20

## STARTERS

✓ VEGETARIAN

- Brioche French Toast** Banana Mousse, Fig Almond Compote, Orange Caramel, Chocolate Anglaise 14 ✓  
**Spinach & Artichoke Dip** House-Baked Bread, Fig Marmalade, Brie 15 ✓  
**Buttermilk Biscuits** Citrus Butter, Seasonal Jam 8 ✓  
**Seasonal Pancakes** Weekly Chef's Selection, House Syrup 13  
**Pancetta\* & Pepper Jack Hush Puppies** Pepper Jelly, Roasted Red Pepper & Shallot Aioli, Parmesan Crisp 12

## PIZZAS

Pizzas Will Be Served as Ready

- Margherita** Fresh Mozzarella, Fresh Basil 14 ✓  
**Mushroom** Garlic Puree, Herb Ricotta, Hearth-Roasted Mushrooms, Balsamic Glaze 16 ✓  
**Sausage\*** House-Made Fennel Sausage, Chili Flake, Baby Spinach 17  
**Pizza Of The Week** Ask Your Server About Your New Favorite Pie 18

## SALADS

Chicken\* \$6 / Shrimp\* \$10 / Fish\* MP

- Grilled Romaine** Pancetta\*, Pecans, Blue Cheese, Tomatoes, Shallots, Herb-Mustard Dressing 14  
**Caesar** Romaine, Parmesan, House Dressing, Croutons 10 ✓  
**Burrata Caprese** Heirloom Tomato, Herb-Marinaded Burrata, Red Onion, Caviar\*, Basil Coulis 16  
**Kale** Carrot, Apple, Bacon\*, Cucumber, Sunflower Seed, Peach-Champagne Vinaigrette 12

## SANDWICHES

- Crispy Chicken Breast\*** Smoked Jalapeño Aioli, Peppered Havarti, Pickles, Arugula 15  
**Grilled Portabella** Brie, Crispy Onions, Mixed Greens, Gribiche 15 ✓  
**Grilled Chicken BLT\*** Bacon\*, Romaine, Heirloom Tomato, Gribiche 15  
**French Dip\*** Thinly Sliced Roasted Ribeye\*, Provolone, Horseradish Crema, Au Jus 21

## MAINS

Substitute Egg Whites\* +\$2.00

- Croque Madame Croissant** Sunny Side-Up Eggs\*, Tasso Ham, Gruyere, Bechamel 15  
**Brisket Benedict** Poached Eggs\*, English Muffins, Chipotle Hollandaise 18  
**Chorizo Burrito\*** Tomato Sofrito, Scrambled Eggs\*, White Cheddar 16  
**Broccoli Omelet** Caramelized Onion, Pancetta\*, Feta 16  
**Cajun Shrimp\* & Grits** Stone-Ground Grits, Andouille\*, Arugula 22  
**Smoked Brisket** Cheddar Scrambled Eggs\*, Home Fries 29  
**Steak & Eggs\*** Ribeye\*, Sunny Side-Up Eggs\*, Bloody Mary Béarnaise 35

## SIDES

- Bacon Strips\*** 6  
**Two Eggs Any Style\*** 6  
**Stone-Ground Cheddar Grits** 8  
**House-Made Breakfast Sausage\*** 6

EXECUTIVE CHEF: KEVAN HO

GENERAL MANAGER: LESLIE JOHNSON

All items are made to order and may have limited availability. We apologize for any inconvenience.  
\*Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.\* Before ordering, please notify your server of any allergies as not all ingredients are listed.