

BRUNCH

New Beginnings

BABY BUTTERMILK DROP BISCUITS WITH CHIVE BUTTER \$8

SRIRACHA BACON CANDY, FIVE SWEET AND SPICY STRIPS \$12

FRESH BAKED FUNFETTI SCONES RAINBOW SPRINKLES, CHOCOLATE CHIPS AND VANILLA ICING WHIP \$15

CAULIFLOWER SOUP. FARM FRESH CAULIFLOWER, GINGER, ORANGE ZEST, CRUSHED PISTACHIO \$15

SOUTHERN STYLE HUSH PUPPIES, ALEPPO PEPPER DUSTING AND SALTED HONEY BUTTER \$12

BURRATA 'TOAST.' PEARS, ROSEMARY, FENNEL & ARUGULA SALAD, LEMON OIL, BALSAMIC AND CRUSTY CIABATTA \$18

BEER BATTERED DELICATA SQUASH, WHIPPED CHEDDAR SHMEAR AND CRANBERRY-PORT WINE SYRUP \$16

RUBY RED & GOLDEN BEET SALAD. APPLES, WALNUTS, HERB-YOGURT DRESSING, BABY KALE, LEMON GASTRIQUE \$18

LITTLE LETTUCE SALAD, SLICED CARROTS, RADISH AND PINK PEPPERCORN DRESSING \$10

OG Classics

SHRIMP & GRITS. GULF SHRIMP, LOCAL GRITS, SOUTHERN SHELLFISH SAUCE, ONIONS AND PEPPERS \$26

TURKEY AVOCADO MELT. FRIED EGG, PEPPER JACK, AIOLI, OUR ENGLISH MUFFIN, GREENS AND POTATOES \$22

TAKE ME AWAY. FRIED NASHVILLE HOT CHICKEN, GRIDDLED BRIOCHE, PICKLES AND COMEBACK SAUCE \$26

MELTED LEEK AND DUTCH GOUDA OMELETTE, KALE, DILL AND CRISPY POTATOES \$22

RICOTTA RAVIOLI, MEYER LEMON BUTTER, CHARRED BROCCOLI, CHILE VINAIGRETTE, BLACK KALE CHIPS, PARMESAN \$24

BLACK TRUFFLE RISOTTO, LEMON SCENTED ARTICHOKE, PARMESAN, SOURDOUGH & HERB BREADCRUMBS \$23

LEMON POPPY PANCAKES, LEMON BUTTERCREAM AND SOUR CHERRY SAUCE \$20

POSH BRUNCH: ITALIAN TRUFFLE SCENTED SCRAMBLED EGGS, BRIOCHE, POTATOES, STEAMED SPINACH \$22

LOVEBURGER. JUICY BURGER, GARLIC AIOLI, CARAMELIZED ONIONS, SWISS RACLETTE, DILLY PICKLED LONG HOTS, SESAME BUN \$24

CHICKEN CAESAR. CRISP GEM ROMAINE, CITRUS SCENTED CAESAR, TOMATO BRUSHED CROUTONS AND AGED PARMESAN \$20

(PREFER SHRIMP OR SALMON? +\$5)

Tasty Side Pieces

BRIOCHE TOAST, JAM & BUTTER \$4

CASTLE VALLEY MILL YELLOW GRITS \$7

CRISP NEW POTATOES \$7

SINGLE PANCAKE AND PENNSYLVANIA MAPLE \$8

CUCUMBER & FETA SALAD. TOMATOES, PICKLED RED ONION, HERB VINAIGRETTE \$8

FRIED BRUSSELS SNACK, HOT HONEY AND FRESH APPLES \$8

LOCAL FARM BACON \$8

FRESH SCRAMBLED EGGS \$8

Dessert

PASSION FRUIT CAKE, COCONUT SORBET AND CRUSHED MACADAMIA LIME SHORTBREAD \$13

C IS FOR COOKIE. CHOCOLATE CHIP COOKIE SKILLET, COOKIE DOUGH ICE CREAM & SALTED CARAMEL \$13

FLOURLESS CHOCOLATE PUDDING CAKE, HAZELNUT GELATO, HAZELNUT CRUNCH, RASPBERRY SAUCE \$13

LEMON CRÈME BRULÉE. LEMON INFUSED CRÈME, BURNT SUGAR AND ORANGE POPPY SABLÉ COOKIE \$12

WARM BANANA BRIOCHE BREAD PUDDING, WHITE CHOCOLATE WHIP, CANDIED PECANS, BOURBON MAPLE \$13

PLEASE ALERT YOUR SERVER ABOUT ANY FOOD ALLERGIES.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. 03.18.23

The Love.

COCKTAILS

KILLER TOMATO! OUR SPICY BLOODY MARY WITH LOCAL VODKA AND PEPPERONCINO \$15
HARVEST MOON. JIM BEAM BLACK, FRESH LOCAL APPLE CIDER, HONEY, ALLSPICE \$16
DREAMWEAVER. OUR CHAMPAGNE COCKTAIL WITH ELDERFLOWER AND GRAPEFRUIT \$15
SANSOM STREET SAZERAC. OUR EXCLUSIVE DAD'S HAT OVERPROOF BARREL RYE, APPLEJACK, ABSINTHE & BITTERS \$20
STRAWBERRY FIELDS. GIN, APEROL, STRAWBERRY, HONEY, SPARKLING WINE & A HINT OF BLACK PEPPER \$16
THE EXTRA MILE. ESPRESSO 'MARTINI', AMARO, RUM, VODKA, LA COLOMBE ESPRESSO \$16
PUNCH DRUNK. TROPICAL RUM PUNCH, CARDAMARO, PRESSED JUICES AND HERBAL SPICE \$14
THE BROKEN ARROW. REPOSADO TEQUILA MARGARITA, LIME, PRICKLY PEAR PURÉE, AGAVE, SPICED SALT \$15
STRAIGHT ARROW. NO BOOZE PRICKLY PEAR MARGARITA. CHAMOMILE TEA, LIME, AGAVE, SPICED SALT \$9

Try This!

THE LOVE FROZÉ ROSÉ. LOCAL VODKA, ORGANIC PEACH, STRAWBERRY AND CANE SUGAR \$15

COFFEE & SUCH

BOTTOMLESS ORGANIC CLASSIC BLACK ICED TEA \$4
LOVE LATTE. FRESH PRESSED DOUBLE SHOT NIZZA ESPRESSO, STEAMED MILK AND FOAM \$6
WARM VANILLA LATTE. OUR LOVE LATTE INFUSED WITH VANILLA BEAN SYRUP \$6
FRESHLY SQUEEZED ORANGE JUICE \$6
SAN PELLEGRINO ARANCIATA ROSSA (BLOOD ORANGE) \$4
LA COLOMBE COLD BREW ICED COFFEE \$6
REGULAR CUP O' JOE. LA COLOMBE LOUISIANE BREW \$4

BY THE GLASS

White, Rosé + Bubbles

CAVA BRUT, MARQUÉS DE CÁCERES, PENEDÈS, SP NV \$16/\$78
VINTAGE SPARKLING ROSE, MONT PARAL, PENEDÈS, SP 2019 \$18/\$90
PINOT GRIGIO, 'IL NIDO' PAROLVINI DELLE VENEZIE, IT 2021 \$14/\$68
SAUVIGNON BLANC, SANDY COVE, MARLBOROUGH, NZ 2022 \$16/\$78
RIESLING, NIK WEIS URBAN RIESLING, MOSEL, DE 2021 \$15/\$72
CHARDONNAY, LAROCHE, 'LA CHEVALIÈRE', LANGUEDOC, FR 2021 \$16/\$78
ROSÉ NATURELLE, JENNY & FRANCOIS 'GASPARD', LOIRE, FR 2020 \$16/\$78

Red

PINOT NOIR, 'THE PINOT PROJECT', CENTRAL COAST, CA 2020 \$16/\$78
BARBERA D'ASTI, GUIDO BERTA, PIEDMONT, IT 2020 \$16/\$78
CABERNET SAUVIGNON, DECOY BY DUCKHORN SONOMA COUNTY, CA 2020 \$18/\$90
SYRAH/GRENACHE, LES DAUPHINS, CÔTES DU RHÔNE, FR 2020 \$15/\$72

Dessert / Fortified

MALMSEY, RARE WINE CO. MADEIRA, PT \$20
PORT, DOW'S LBV, GAIA, PT \$16
MOSCATO D'ASTI, MICHELE CHIARLO, NIVOLE \$16

BEER + CIDER

MILLER HIGH LIFE 4.6% ABV \$6
VICTORY PRIMA PILS GERMAN STYLE PILSNER 5.3% ABV \$9
NEW TRAIL BELGIAN STYLE WHITE ALE 5.5% ABV \$9
LOVE CITY BREWING UNITY AMERICAN IPA 5.5% \$10
DOWNEAST CIDER ORIGINAL BLEND 5.1% ABV \$8
LAGUNITAS ZERO PROOF \$8