

NEW BEGINNINGS

MINIATURE LEMON-LAVENDER SCONES, WHIPPED CRÈME FRAÎCHE, LEMON CURD AND FRESH BERRIES \$12

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

CARROT GINGER SOUP, MOROCCAN HEAT, FRESH LIME, CILANTRO AND SPICED QUINOA CRISP \$13

SOUTHERN STYLE HUSH PUPPIES, ALEPPO PEPPER DUSTING AND SALTED HONEY BUTTER \$8

BUFFALO CAULIFLOWER. BEER BATTERED CAULIFLOWER, HOUSE HOT SAUCE AND BUTTERMILK BLUE CHEESE DIP \$16

FRESH FRUIT & BERRY BOWL, HONEY YOGURT, LAVENDER SYRUP AND TOASTED ALMONDS \$12

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

BABY BUTTERMILK DROP BISCUITS & OUR PEAR-CARDAMOM BUTTER \$8

OG CLASSICS

SHRIMP & GRITS. GULF SHRIMP, GEORGIA GRITS, SOUTHERN SHELLFISH SAUCE, ONIONS AND PEPPERS \$24

TURKEY AVOCADO MELT. FRIED EGG, PEPPER JACK, AIOLI, AND OUR ENGLISH MUFFIN \$20

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

RUBY BEET RISOTTO, CANDY CANE BEETS, MIDNIGHT MOON GOAT CHEESE, KALE AND POMEGRANATE \$22

KENNETT SQUARE MUSHROOM OMELETTE. CREAMY FRENCH BRIE, HERBS, GREENS AND CRISP POTATOES \$20

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

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

RICOTTA RAVIOLI, SAFFRON FENNEL SAUCE, OREGANO PISTACHIO CRUMBLE & CHARRED CHILI VINAIGRETTE \$24

FIG CAESAR. ROTISSERIE CHICKEN DANDELION, BABY GEM LETTUCE, CROUTONS, ANCHOVY-FIG VINAIGRETTE AND PARMESAN \$20

SIDES

STONED GROUND NORA MILLS GRITS \$7

CRISP NEW POTATOES \$7

BRIOCHE TOAST, JAM & BUTTER \$4

SINGLE PANCAKE AND PENNSYLVANIA MAPLE \$8

CUCUMBER SALAD. FETA. TOMATOES, PICKLED RED ONION AND RED WINE VINAIGRETTE \$8

A HOT NUMBER. CHARRED BROCCOLI AND HOUSE HOT SAUCE \$7

DESSERT

BROWNIE SKILLET. GRAHAM CRACKER ICE CREAM, CINNAMON CARAMEL AND HAZELNUT PRALINE \$12

CRACKER JAX SUNDAE. BUTTERED POPCORN ICE CREAM AND PEANUT POPCORN TOFFEE \$11

'DIRTY CHAI' CRÈME BRULEE. CHAI SPICED CRÈME BRULEE, ESPRESSO TUILE AND CINNAMON CRUMBLE \$12

APPLE MARZIPAN FINANCIER, BROWN BUTTER CRUMB, CIDER AND CREME FRAICHE \$11

BEE SWEET SUNDAE. HONEYCOMB CHAMOMILE ICE CREAM, HONEYCOMB TOFFEE, FIG AND LEMON CAKE \$11

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. 4/27/21

DRINK

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

DECAFFEINATED CUP O' JOE. LA COLOMBE MONTE CARLO \$4

THE LOVE FROZÉ

FRENCH ROSÉ WITH LOCAL VODKA
AND A HINT OF ORGANIC PEACH,
STRAWBERRY AND CANE SUGAR \$14

COCKTAILS

KILLER TOMATO! OUR **SPICY BLOODY MARY** WITH LOCAL VODKA AND PEPPERONCINO \$14

BRAND NEW BOURBON DRINK. JIM BEAM BLACK, GREEN CHARTREUSE, MINT, BUBBLES, RHUBARB BITTERS \$15

DREAMWEAVER. **OUR CHAMPAGNE COCKTAIL** WITH ELDERFLOWER AND GRAPEFRUIT \$13

THE FIG AND THE LEMON. HENDRICKS GIN, ITALIAN LIMONCELLO AND FIG SYRUP \$15

FROM RUSSIA WITH LOVE. **STRAWBERRY-GINGER MULE.** LOCAL VODKA, APEROL AND LIME \$14

THE EXTRA MILE. **ESPRESSO 'MARTINI'**, AVERNA, RUM, VODKA, LA COLOMBE ESPRESSO \$14

PUNCH DRUNK. TROPICAL RUM PUNCH, CARDAMARO, PRESSED JUICES AND HERBAL SPICE \$14

THE BROKEN ARROW. **REPOSADO TEQUILA MARGARITA**, LIME, PRICKLY PEAR PURÉE, AGAVE, SALT \$14

DOCTOR MANHATTAN. THE LOVE'S EXCLUSIVE SINGLE BARREL DAT'S HAT 129.6 PROOF RYE MANHATTAN \$20

STRAIGHT ARROW. NO BOOZE PRICKLY PEAR MARGARITA. CHAMOMILE TEA, LIME, AGAVE, SALTED RIM \$8

BY THE GLASS

BUBBLES

CAVA BRUT ROSÉ 'CORAL', ROGER GOULART, PENEDES, SP, NV \$14/\$70

PROSECCO 'CUVEE BEATRICE', CA' FURLAN, IT, NV \$13/\$65

WHITE & PINK

SAUVIGNON BLANC, GIESEN, MARLBOROUGH, NZ, 2020 \$14/\$68

GRÜNER VELTLINER, GALEN GLEN, LEHIGH VALLEY, PA, 2018 \$14/\$68

CHARDONNAY, IL CUORE, MENDOCINO COUNTY, CA, 2016 \$15/\$72

ZWEIFELT ROSÉ, BAUER, NIEDERÖSTERREICH, AT, 2019 \$14

RED

GRENACHE/SYRAH COTES DU RHONE, LES DAUPHINS, FR, 2018 \$14/\$68

PINOT NOIR, LULUMI, LANGUEDOC, FR, 2018 \$14/\$68

MALBEC, PORTILLO, MENDOZA, AR, 2019 \$14/\$68

CABERNET, TARRICA WINE CELLARS, PASO ROBLES, CA, 2017 \$15/\$72

BEER + CIDER

WICKED WEED PERNICIOUS IPA 7.3% ABV \$8

WYNDRIDGE ORIGINAL APPLE CIDER 5.5% ABV \$8

ALLAGASH WHITE BELGIAN WHEAT 5.2% ABV \$8

VICTORY TART MONKEY SOUR ALE 4.9% ABV \$8

*PLEASE INQUIRE ABOUT OUR CELLAR'S RESERVE BOTTLE LIST.

The Love.