

New Beginnings

BABY BUTTERMILK DROP BISCUITS WITH SWEET PEACH THYME JAM \$8

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

FRESH BAKED CARAMEL APPLE SCONES. CINNAMON SUGAR, CIDER CARAMEL & WHIPPED CREAM \$15

MUSHROOM SOUP, LEEKS, MISO, BRIOCHE CROUTONS, SAVORY THYME WHIP AND PARMESAN \$15

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

BURRATA 'TOAST.' CRIMSON PEARS, ARUGULA, BALSAMIC, ROSEMARY HAZELNUTS AND CRUSTY CIABATTA \$18

FLASH-FRY. BRUSSELS & CAULIFLOWER, APPLE, SWEET POTATO MISO PURÉE, BALSAMIC SOY, TOGARASHI PUFFS \$17

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

LITTLE KALE SALAD. CARROT CURLS, GOLDEN RAISINS, SHERRY VINAIGRETTE AND PARSLEY \$12

OG Classics

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

FARMSTAND FRITTATA. KALE, CAULIFLOWER, TOMATO, GOAT CHEESE, HERBS, PUMPKIN SEED PESTO & PICKLED ONION \$24

TURKEY AVOCADO MELT. FRIED EGG, PEPPER JACK, AIOLI, OUR ENGLISH MUFFIN, GREENS AND POTATOES \$23

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

BROCCOLI & CHEESE OMELET. SPINACH SAUTÉ, BRIGHT HERB-CHEDDAR CREAM CHEESE, CRISPY POTATOES \$22

PUMPKIN & RICOTTA RAVIOLI. BUTTERNUT SAUCE, SPICED PECANS, CHARRED ONION PETALS, PARMESAN \$25

MEYER LEMON RISOTTO. CHAMPAGNE BRAISED LEEKS, ARTICHOKE, PARMESAN, HERBS & CRUSHED PISTACHIOS \$23

PUMPKIN PANCAKES, CANDIED PECANS, ORANGE BUTTERCREAM AND CINNAMON MAPLE \$22

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

LOWCOUNTRY SHORT RIB BURGER, PIMENTO CHEESE, SHOESTRING FRIED ONIONS, SPECIAL SAUCE, CRISPY POTATOES \$25

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

(PREFER SHRIMP OR SALMON? \$26)

Tasty Side Pieces

BRIOCHE TOAST, JAM & BUTTER \$5

CASTLE VALLEY MILL YELLOW GRITS \$7

HOUSEMADE CRISPY POTATO FRITES \$7

SINGLE PUMPKIN PANCAKE AND PENNSYLVANIA MAPLE SYRUP \$10

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

LOCAL FARM BACON \$8

FRESH SCRAMBLED EGGS \$10

Dessert

'BANANAS FOSTER' BREAD PUDDING, RUM BROWN SUGAR SAUCE, PECANS & WHIPPED CREAM \$13

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

PUMPKIN CRÈME BRÛLÉE, PUMPKIN SPICES AND MINIATURE GINGERSNAPS \$13

S'MORES BY THE SPOONFUL. CHOCOLATE CREMEAUX, TOASTED MARSHMALLOW, GRAHAM CRUMBLE & BOURBON CARAMEL \$13

APPLE TARTE TATIN, BUTTERY PUFF PASTRY, CANDIED ALMONDS AND BUTTERMILK ICE CREAM \$13

COCKTAILS

KILLER TOMATO! OUR SPICY BLOODY MARY WITH LOCAL VODKA AND PEPPERONCINO \$15
THE LEGEND. THE LOVE EXCLUSIVE DAD'S HAT RYE OLD FASHIONED, MAPLE & GRAN CLASSICO AMARO \$20
DREAMWEAVER. OUR CHAMPAGNE COCKTAIL WITH ELDERFLOWER AND GRAPEFRUIT \$15
LIQUID GOLD. BOURBON AND JULIETTE HEIRLOOM PEACH LIQUEUR, CITRUS & THYME \$17
THE FIG & THE LEMON. COLD, CRISP FALL FIG GIMLET, HENDRICK'S GIN, LIMONCELLO AND LILLET \$16
THE EXTRA MILE. ESPRESSO 'MARTINI', AMARO, RUM, VODKA, LA COLOMBE ESPRESSO \$17
LOVE POTION. A SEDUCTIVE TIKI...RUM, SUPERPUNCH, ALMOND LIQUEUR & A HINT OF THE TROPICS \$16
THE BROKEN ARROW. REPOSADO TEQUILA MARGARITA, LIME, PRICKLY PEAR PURÉE, AGAVE, SPICED SALT \$15
CLEAN LIVIN.' ZERO BOOZE BUBBLY GRAPEFRUIT PALOMA ALPINE BERRY AND FRESH LIME \$10

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 \$7
SPICED CHAI LATTE CLASSIC CHAI WITH CINNAMON SPRINKLE \$7
FRESHLY SQUEEZED ORANGE JUICE \$6
SAN PELLEGRINO BLOOD ORANGE SODA \$4
LA COLOMBE COLD BREW ICED COFFEE \$6
REGULAR CUP O' JOE. LA COLOMBE DARK ROAST, FRESHLY ROASTED \$5

BY THE GLASS

White, Rosé + Bubbles

CAVA BRUT, CUNE, SANT SADURNI D'ANOIA, PENEDES, SP NV \$16/\$78
PROSECCO ROSÉ, 'CUVEE MARIANA' CA FURLAN, VENETO, IT 2023 \$16/\$78
PINOT GRIGIO, 'IL NIDO' PAROLVINI DELLE VENEZIE, IT 2023 \$14/\$68
SAUVIGNON BLANC, SANDY COVE, MARLBOROUGH, NZ 2024 \$16/\$78
CHARDONNAY, LA TOUR DE GATIGNE, LANGUEDOC, FR 2023 \$16/\$78
ROSÉ VINHO VERDE, LAS LILAS, PONTE DA BARCA, PT 2023 \$15/\$72
'HALOŽAN' ORANGE, PULLUS, ŠTAJERSKA, SL 2023 \$16/\$95 (1L)
(HAL-OH-ZHON) FRESH, FLORAL, SKIN-CONTACT SLOVENIAN MUSCAT-WELSCHRIESLING ORANGE WINE. ANCIENT WINEMAKING TECHNIQUE.

Red

PINOT NOIR, 'THE PINOT PROJECT', CENTRAL COAST, CA 2021 \$16/\$78
BARBERA D'ASTI, GUIDO BERTA, PIEDMONT, IT 2022 \$16/\$78
CABERNET SAUVIGNON, DECOY BY DUCKHORN SONOMA COUNTY, CA 2021 \$18/\$90
MALBEC, ASTICA, MENDOZA AR 2023 \$15/\$72

Dessert / Fortified

TAWNY PORT, FONSECA 10 YEAR, GAIA, PT \$20
MALMSEY, RARE WINE CO. MADEIRA, PT \$22
MOSCATO 'POQUITO', VALENCIA SP \$25 375ML HALF BOTTLE

BEER + CIDER

MILLER HIGH LIFE \$6
VICTORY PRIMA PILS GERMAN STYLE PILSNER \$9
NEW TRAIL BELGIAN STYLE WHITE ALE \$9
CAPE MAY BREWING HONEY PORTER \$9
LOVE CITY BREWING UNITY AMERICAN IPA \$10
DOWNEAST CIDER 'BLACKBERRY' \$8
ATHLETIC BREWING RUN WILD NON-ALCOHOLIC IPA \$8

The Love.