

## New Beginnings

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

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

CINNAMON ROLL SCONES. CANDIED PECANS, COFFEE CARAMEL AND CREAM CHEESE ICING \$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

MUSHROOM & MANCHEGO FRITTATA. ARTISAN CHEESES, MUSHROOMS, SPINACH, ONION JAM, TOSSED TOMATOES \$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

HANDMADE RICOTTA RAVIOLI. SUN-DRIED TOMATO SAUCE, SAUTÉED SPINACH AND PARMESAN GARLIC BREAD \$26

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

SPICED APPLE PANCAKES, WHIPPED APPLE BUTTER, BROWN SUGAR STREUSEL, MULLED MAPLE SYRUP \$22

POSH BRUNCH: ITALIAN TRUFFLE SCENTED SCRAMBLED EGGS, BRIOCHE, POTATOES, SAUTÉED SPINACH \$23

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 SPICED BUTTERMILK 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

EARL GREY CRÈME BRÛLÉE, TORCHED SUGAR AND MINIATURE ORANGE CRINKLE COOKIES \$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  
NASHVILLE SUNRISE. BOURBON AND BLOOD ORANGE SMASH, APEROL, CITRUS & HONEY \$17  
THE FIG & THE LEMON. COLD, CRISP 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 \$16  
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, PENEDÈS, 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  
CABERNET SAUVIGNON, JUGGERNAUT 'HILLSIDE', CENTRAL COAST, CA 2022 \$18/\$90  
GRENACHE/SYRAH, DOMAINE DU CHAPITRE, 'MON BON PLAISIR', CÔTES DU RHÔNE, FR 2023 \$16/\$78  
MALBEC, ASTICA, MENDOZA AR 2023 \$15/\$72  
MERLOT / CABERNET SAUVIGNON, CHÂTEAU AU GRILLON, BORDEAUX, FR 2012 \$18/\$90

### 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  
GUINNESS DRAUGHT STOUT \$9  
VICTORY PRIMA PILS GERMAN STYLE PILSNER \$9  
NEW TRAIL BELGIAN STYLE WHITE ALE \$9  
LOVE CITY BREWING UNITY AMERICAN IPA \$10  
DOWNEAST CIDER 'POMEGRANATE' \$8  
ATHLETIC BREWING RUN WILD NON-ALCOHOLIC IPA \$8

The Love.