

BRUNCH

Pre-Game

GINGER & SPICE SCENTED CARROT SOUP, PURE CARROTS, SPICED SESAME 'CROUTON' AND FETA SWIRL \$13
FRESH CLAM AND CELERY CHOWDER, POTATOES, OLD BAY CORNBREAD CRUMBLE \$13
OLIVIA'S CHEESE BALL, LAVENDER, PISTACHIO, FIG-HONEY AND CRISPS \$10
LITTLE LETTUCE SALAD, RADISHES, PINK PEPPERCORN VINAIGRETTE \$10
ARUGULA, APPLE, MAPLE SMOKED CHEDDAR SALAD, CRANBERRY & WALNUT GRANOLA \$12
CBCC. COOKIE BUTTER COFFEE CAKE. SERVED WARM WITH EXTRA COOKIE BUTTER \$10
YOGURT PANNA COTTA PARFAIT, HAZELNUT TAHINI GRANOLA, FRESH ORANGE & FREEZE-DRIED RASPBERRIES \$10

Back to Bed

SHRIMP AND GRITS, SOUTHERN SPICED SHELLFISH SAUCE, ONIONS AND PEPPERS \$24
HOUSE TURKEY MELT: FRIED EGG, PEPPER JACK CHEESE, FRESH AVOCADO, PIQUILLO AIOLI, ENGLISH MUFFIN \$17
OLD FASHIONED SHAVED PRIME RIB SANDWICH AU JUS, CHARRED ONION REMOULADE AND CHALLAH BUN \$20
SOUTH PHILLY FRITTATA, FRIED SWEET ONIONS & PEPPERS, BROCCOLI RABE, MILD PROVOLONE, TOMATO JAM \$19
LOX BOARD: OUR SMOKED SALMON GRAVLAX, EVERYTHING BIALY, CREAM CHEESE, CUCUMBER SALAD \$20
RICOTTA RAVIOLI, GREEN GARLIC SAUCE, SWEET GARDEN PEAS, PECORINO AND BURNT BREADCRUMBS \$20
FRIED CHICKEN & WAFFLE, CORNMEAL WAFFLE, GRIDDLED SCALLION, PEPPER JELLY AND HOT HONEY SYRUP \$24
JUICY, GRIDDLED ANGUS BURGER, CHEESE FONDUE, SLIVERED ONION, AIOLI AND POTATO BUN \$18 (ADD AN EGG! \$2)
LEMON POPPY PANCAKES, CANDIED GINGER SYRUP AND SOUR CHERRY SAUCE \$18
FARM EGG OMELET, EXOTIC MUSHROOMS, HERBS, AMISH COLBY JACK AND CRISP POTATOES \$19
POSH BRUNCH: ITALIAN TRUFFLE SCENTED SCRAMBLED EGGS, CRISP POTATOES AND STEAMED SPINACH \$20
FRIED FLOUNDER & HUSHPUPPY PLATTER, CRISPY RHODE ISLAND FLOUNDER AND FRESH VEGETABLE SLAW \$24

Extras

SALT ROASTED CRISPY NEW POTATOES, SHALLOT AND PEPPERS \$6
BABY BUTTERMILK BISCUITS, MAPLE AND CAYENNE BUTTER \$5
SAVORY HUSHPUPPIES AND SALTED HONEY BUTTER \$8
PILE OF BACON \$6
ONION BIALY AND CREAM CHEESE \$6
ENGLISH MUFFIN AND BUTTER \$4

Sweet and Not So Sweet

RAPTURE. BLONDIE SUNDAE. MISO BUTTERSCOTCH ICE CREAM & CRUNCHY CASHEWS \$11
DIRT SUNDAE. CHOCOLATE MOUSSE, CRUSHED COOKIES AND CHERRY PÂTE DE FRUIT \$11
WARM GRAHAM MADELEINES, CHOCOLATE SAUCE & MARSHMALLOW CRÈME \$13
VANILLA CARAMEL CONE SUNDAE, CHOCOLATE WAFFLE CONE CLUSTERS AND CARAMEL SWIRL \$11

DRINK

BOTTOMLESS ORGANIC CLASSIC BLACK ICED TEA \$4
LACROIX WATER - PLEASE ASK FOR TODAY'S FLAVORS \$2
HOMEMADE SALTED CHERRY LAVENDER SODA \$5
SAN PELLEGRINO ARIANCIATA ROSSA (BLOOD ORANGE) \$4
BOYLAN'S CREAM SODA \$4
BABA'S BREW BEE'S KNEES HONEY CHAMOMILE KOMBUCHA \$8
LA COLOMBE ICED COFFEE \$6
LOVE LATTE \$6 VANILLA LATTE \$6 CUP O' JOE \$4

COCKTAILS

KILLER TOMATO! OUR SPICY BLOODY MARY WITH LOCAL VODKA AND PEPPERONCINO \$14
CÉRISE. OUR CHAMPAGNE COCKTAIL. BUBBLY, SALTED CHERRY & LAVENDER SYRUP, REGAN'S BITTERS \$13
THE FIG AND THE LEMON. MODAGOR GIN, ITALIAN LIMONCELLO AND FIG SYRUP \$14
A VERY GOOD BOURBON DRINK: JIM BEAM BLACK, GRAN CLASSICO, IRIS VERMOUTH, CIDER \$14
A MULE WITH NO NAME. SMOKEY MEZCAL, GINGER, APEROL, DOWNEAST GRAPEFRUIT CIDER \$14
THE BROKEN ARROW. REPOSADO TEQUILA, LIME, PRICKLY PEAR PURÉE, AGAVE, SALT \$14
BLUEBERRY BUCK. OLD OVERHOLT BONDED RYE, BLUEBERRY, GINGER, LIME, FRESH MINT \$14
ANOTHER DAY IN PARADISE. BUBBLY SANGRIA WITH STRAWBERRIES AND AROMATIC VERMOUTH \$14
LOVE SAZERAC. OUR BOOZY TAKE ON THE CLASSIC WITH THE LOVE'S EXCLUSIVE BARREL OF DAD'S HAT
OVERPROOF RYE, VIEUX CARRÉ ABSINTHE, AND PEYCHAUD'S BITTERS \$18

BY THE GLASS

CAVA BRUT ROSÉ, JUVE Y CAMPS, PENEDES, SP, NV \$13/\$65
METHODE CAP CLASSIQUE BRUT, GRAHAM BECK, SOUTH AFRICA, NV \$15/\$75
CHAMPAGNE 'BRUT', VEUVE CLICQUOT, REIMS, FR, NV \$25/\$125

GRENACHE BLANC BLEND, CÔTÉ MAS, CÔTEAUX DU LANGUEDOC, FR (1L) \$10/\$60
SAUVIGNON BLANC, GIESEN, MARLBOROUGH, NZ, 2017 \$13/\$60
GRÜNER VELTLINER, GALEN GLEN, LEHIGH VALLEY, PA, 2018 \$14/\$68
CHARDONNAY, IL CUORE, MENDOCINO COUNTY, CA 2016 \$15/\$72
VIURA/TEMPRANILLO ROSÉ, VIÑA REAL, RIOJA, SP, 2018 \$13/\$60
GRENACHE/SYRAH ROSÉ, ELICIO, IGP MEDITERANEE, FR, 2018 \$13/\$60

GRENACHE/SYRAH, DOMAINE DES CHANSSAUD, CÔTES DU RHÔNE, FR, 2016 \$12/\$56
CABERNET SAUVIGNON, PHONETIK WINE COMPANY, CA, 2015 \$17/\$82
PINOT NOIR, SEAN MINOR, CA 2017 \$14/\$68
MALBEC, PORTILLO, MENDOZA, ARGENTINA, 2017 \$13/\$60

BEER AND CIDER

ALLAGASH WHITE BELGIAN STYLE WHEAT BEER 5.2% ABV \$9
DOGFISH HEAD AMERICAN BEAUTY. PALE ALE WITH GRANOLA, HONEY, AND HOPS 6.5% ABV \$8
VICTORY HOMEGROWN DRY-HOPPED LAGER 4.8% ABV \$7
ANCHOR BREWING COMPANY ANCHOR STEAM BEER 4.9% ABV \$7
STILLWATER GOSE GONE HOPPED. DRY-HOPPED GOSE STYLE SOUR ALE 4.8% ABV 16 OZ CAN \$12
MILLER HIGH LIFE 4.6% ABV \$5
SLY FOX HELLES LAGER 4.9% ABV \$6
WISEACRE GOTTA GET UP TO GET DOWN. COFFEE MILK STOUT 5% ABV \$8
DOGFISH HEAD FLESH & BLOOD IPA WITH BLOOD ORANGE AND LEMON 7.5% ABV \$8
DOWNEAST GRAPEFRUIT CIDER 5.3% ABV \$8
EMBARK CRAFT CIDERWORKS OLD MARAUDER DRY CIDER 6.9% ABV \$8

The Love.