

BRUNCH

Pre-Game

GINGER SCENTED RUBY BEET SOUP, WHIPPED YOGURT, PUFFED AMARANTH, CHILI AND LIME \$13
FRESH CLAM AND CELERY CHOWDER, POTATOES, OLD BAY CORNBREAD CRUMBLE \$13
OLIVIA'S CHEESE BALL, LAVENDER, PISTACHIO, FIG-HONEY AND CRISPS \$10
FRESH & HEALTHY FRUIT PLATE. HONEY YOGURT, GINGER SYRUP, BOUNTIFUL FRUIT, ALMOND GRANOLA \$13
FRIED CAULIFLOWER SALAD, QUINOA, KALE, CASHEWS, GOLDEN RAISINS & TURMERIC VINAIGRETTE \$17 (ADD AN EGG! \$2)
WHISTLE STOP FRIED GREEN TOMATOES, SOUTHERN STYLE WHIPPED PIMENTO CHEESE \$15
MINIATURE CINNAMON BUN SCONES. CREAM CHEESE ICING AND WHIPPED COFFEE BUTTER \$12
MAC & CHEESE SKILLET, SHELBURNE CHEDDAR, GARLIC BREAD CRUMBS \$12

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 \$18
CRISPY FRIED FLOUNDER & HUSHPUPPIES, LOCAL FLOUNDER, APPLE AND BRUSSELS SPROUT SLAW \$24
OLD FASHIONED SHAVED PRIME RIB SANDWICH AU JUS, CHARRED ONION REMOULADE AND CHALLAH BUN \$20
ARUGULA & GOAT CHEESE FRITTATA, SUN-DRIED TOMATO, BASIL EMULSION, CRISPY POTATOES AND GREENS \$19
LOX BOARD: OUR SMOKED SALMON GRAVLAX, EVERYTHING BIALY, CREAM CHEESE, CUCUMBER SALAD \$20
RICOTTA RAVIOLI, NUTMEG SCENTED SPINACH & ONION TOP SAUCE, CALABRIAN CHILE, GARLIC CRUMB \$22
FRIED CHICKEN & WAFFLE, CORNMEAL WAFFLE, GRIDDLED APPLES, APPLE BUTTER AND ANCHO SPICED 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

Extras

SALT ROASTED CRISPY NEW POTATOES, SHALLOT AND PEPPERS \$6
BABY BUTTERMILK BISCUITS, MAPLE AND CAYENNE BUTTER \$5
SMOKY LANCASTER BACON \$6
ONION BIALY AND CREAM CHEESE \$4
ENGLISH MUFFIN AND BUTTER \$4

Sweet and Not So Sweet

RAPTURE. BLONDIE SUNDAE. MISO BUTTERSCOTCH ICE CREAM & CRUNCHY CASHEWS \$12
CHOCOLATE MOUSSE BAR. CRUNCHY PEANUT-PRETZEL CLUSTERS AND PRETZEL ICE CREAM \$12
WARM 'BANANAS FOSTER' MADELEINES, RUM BUTTERSCOTCH, CANDIED WALNUTS & ICING \$13
S'MORES SUNDAE. MARSHMALLOW ICE CREAM, GRAHAM, CHOCOLATE MAGIC AND TORCHED MERINGUE \$12

DRINK

BOTTOMLESS ORGANIC CLASSIC BLACK ICED TEA \$4
OUR FRESH GRAPEFRUIT TONIC \$5
TROPICAL AND JUICY SHAKEN PINEAPPLE COLADA \$6
SAN PELLEGRINO ARIANCIATA ROSSA (BLOOD ORANGE) \$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
DREAMWEAVER. OUR BUBBLY COCKTAIL WITH ELDERFLOWER AND GRAPEFRUIT \$13
NAKED AND AFRAID. SMOKY AND SPICY MEZCAL SOUR, APEROL, LIME, AND FRESNO CHILI* \$15
THE FIG AND THE LEMON. HENDRICK'S GIN, ITALIAN LIMONCELLO AND FIG SYRUP \$15
A VERY GOOD BOURBON DRINK. JIM BEAM BLACK, GRAN CLASSICO, IRIS VERMOUTH, CIDER \$15
I PITY THE MULE. LOCAL VODKA, SPICY GINGER, LIME, AND DOWNEAST APPLE CIDER \$14
THE BROKEN ARROW. REPOSADO TEQUILA, LIME, PRICKLY PEAR PURÉE, AGAVE, SALT \$14
UP IN SMOKE. SMOKED MAPLE MANHATTAN, OLD OVERHOLT RYE, VERMOUTH, AMARO SFUMATO \$15
KEEP CALM. A CLASSIC PAINKILLER WITH DARK RUM, COCONUT, AND PINEAPPLE \$14
MR. DRAPER. OUR MODERN OLD-FASHIONED WITH THE LOVE'S EXCLUSIVE BARREL OF
DAD'S HAT OVERPROOF RYE, BLOOD ORANGE, BONAL AND DEMERARA SUGAR \$20

BY THE GLASS

Bubbles

CAVA BRUT ROSÉ 'CORAL', ROGER GOULART, PENEDES, SP, NV \$14/\$70
PROSECCO 'CUVEE BEATRICE', CA' FURLAN, ITALY, NV \$13/\$65
CHAMPAGNE 'BRUT', VEUVE CLICQUOT, REIMS, FR, NV \$26/\$125

White

VIURA, AZUL Y GARANZA, NAVARRA, SP, 2018 \$13/\$75 (1L)
SAUVIGNON BLANC, GIESEN, MARLBOROUGH, NZ, 2017 \$14/\$68
GRÜNER VELTLINER, GALEN GLEN, LEHIGH VALLEY, PA, 2018 \$14/\$68
CHARDONNAY, IL CUORE, MENDOCINO COUNTY, CA, 2016 \$15/\$72

Rosé

GRENACHE/SYRAH ROSÉ, ELICIO, IGP MEDITERANEE, FR, 2018 \$14/\$68

Red

GRENACHE/SYRAH, LES DAUPHINS, CÔTES DU RHÔNE, FR, 2018 \$13/\$62
CABERNET SAUVIGNON, TARRICA WINE CELLARS, PASO ROBLES, CA, 2017 \$14/\$68
PINOT NOIR, LULUMI, LANGUEDOC, FR, 2018 \$14/\$68
MALBEC, PORTILLO, MENDOZA, AR, 2019 \$14/\$68

BEER + CIDER

DOGFISH HEAD NAMASTE WHITE ALE 4.8% ABV \$8
VICTORY NO BRAINER IPA 6.8% ABV \$8
WISEACRE GOTTA GET UP TO GET DOWN. COFFEE MILK STOUT 5% ABV \$8
STILLWATER INSETTO. DRY-HOPPED SOUR WITH ITALIAN PLUM 5% ABV \$9
MILLER HIGH LIFE 4.6% ABV \$5
SLY FOX HELLES LAGER 4.9% ABV \$6
DOWNEAST GRAPEFRUIT CIDER 5.3% ABV \$8

The Love.