

# BRUNCH

## 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, SLICED CARROTS, RADISH AND PINK PEPPERCORN DRESSING \$10

BABY BUTTERMILK DROP BISCUITS WITH CHIVE 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, OUR ENGLISH MUFFIN, GREENS AND CRISP POTATOES \$20

LEMON RISOTTO. SUMMER SQUASH & ZUCHINI, BASIL GREMOLATA, CRISPY SQUASH BLOSSOM AND MASCARPONE \$22

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

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

RICOTTA RAVIOLI, SAFFRON FENNEL SAUCE, PEAS, CHARRED JALAPEÑO VINAIGRETTE AND PISTACHIO CRUMBLE \$24

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

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

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

## Tasty Side Pieces

STONE GROUND NORA MILL GRITS \$7

CRISP NEW POTATOES \$7

BRIOCHE TOAST, JAM & BUTTER \$4

SINGLE PANCAKE AND PENNSYLVANIA MAPLE \$8

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

MEDITERRANEAN ROASTED EGGPLANT, TOASTED PINE NUTS, GUAJILLA AND CURRANTS \$8

## Dessert

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

SUMMER WAFFLE SUNDAE. SWEET CORN ICE CREAM, CORN WAFFLE AND SUMMER PEACH SAUCE \$12

WHIPPED STRAWBERRY CHEESECAKE PARFAIT. BALSAMIC SYRUP, CRUSHED VANILLA SHORTBREAD \$12

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

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. 07.17.21

# The Love.

## DRINK

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 \$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 ROSÉ WITH LOCAL VODKA, 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

GIN & JUICE. BUTTERFLY PEA FLOWER INFUSED GIN, THYME, SALERS, LEMON \$14

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

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

THE BROKEN ARROW. REPOSADO TEQUILA MARGARITA, LIME, PRICKLY PEAR PURÉE, AGAVE, SALT \$14 18TH

18TH STREET MANHATTAN. THE LOVE'S EXCLUSIVE SINGLE BARREL DAD'S HAT 126.4 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, PENEDÈS, SP, NV \$14/\$70

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

CHAMPAGNE, YELLOW LABEL, VEUVE CLIQUOT NV REIMS, FR \$25/\$125

### White + Pink

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

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

CHARDONNAY, IL CUORE 2019 MENDOCINO COUNTY, CA \$15/\$72

ROSÉ MERLOT/CABERNET SAUVIGNON, IL NIDO 2020 TEZZE SUL BRENTA, IT \$13/\$65

### Red

GRENACHE, EL BURRO KICKASS 2018 ARAGON, ES \$14/\$68

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

BARBERA, CANTINA DEL LUPO 2019 BARBERA D'ASTI, IT \$16/\$72

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

## BEER + CIDER

WICKED WEED FREAK OF NATURE DOUBLE IPA 8.5% ABV \$8

VICTORY TART MONKEY SOUR ALE 4.9% ABV \$7

ALLAGASH WHITE BELGIAN WHEAT 5.2% ABV \$8

MILLER HIGH LIFE 4.6% ABV \$5

WYNDRIDGE ORIGINAL APPLE CIDER 5.5% ABV \$6

DOGFISH HEAD LEMON QUEST NON-ALCOHOLIC WHEAT BREW \$7