

BRUNCH

New Beginnings

BABY BUTTERMILK DROP BISCUITS WITH STRAWBERRY RHUBARB JAM \$8

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

FRESH BAKED BLUEBERRY SCONES. CITRUSY LEMON CURD & WHIPPED CRÈME FRAÎCHE \$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.' RIPE STRAWBERRIES, ARUGULA & FENNEL, BALSAMIC & CRUSTY CIABATTA \$18

FRIED GREEN TOMATOES, CREOLE SPICED BREADCRUMBS, PIMENTO CHEESE AND HOUSE PICKLES \$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

FIESTA FRITTATA. ZUCCHINI, TOMATO & MOZZARELLA, CORN SALSA, AIOLI, CRISP TORTILLA & POTATOES \$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

RICOTTA RAVIOLI. SWEET CORN SAUCE, TANGY POBLANO, ANCHO BREADCRUMBS AND PARMESAN \$25

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

LEMON POPPY PANCAKES, LEMON BUTTERCREAM AND SOUR CHERRY SAUCE \$22

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

SMASHBURGER. DOUBLE PATTIES, CHEESE, SECRET SAUCE, SHREDDUCE, PICKLES, SESAME BUN, CRISPY POTATOES \$24

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 POPPY SEED PANCAKE AND PENNSYLVANIA MAPLE \$10

GREEN BEAN SALAD, TOMATO, HERBS, WHITE LIGHTNING HORSE RADISH DRESSING \$8

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

ULTIMATE CARROT CAKE, CREAM CHEESE FROSTING, PINEAPPLE ICE CREAM, CARAMEL AND CANDIED PECANS \$13

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

LEMON CRÈME BRÛLÉE, VANILLA, FRAGRANT LEMONS AND ORANGE POPPY SHORTBREAD \$13

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. 7.26.24

The Love.

COCKTAILS

KILLER TOMATO! OUR SPICY BLOODY MARY WITH LOCAL VODKA AND PEPERONCINO \$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
WHITE LOTUS. LAVENDER SCENTED GIN NEGRONI. AROMATIC VERMOUTH, GIN, SALERS GENTIANE \$16
HEARTBREAKER. OUR STRAWBERRY BOURBON SMASH, APEROL, LEMON AND A HINT O' HONEY \$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 ALPINE BERRY SPRITZ, LAVENDER SYRUP AND GRAPEFRUIT SODA \$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
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 2022 \$16/\$78
PINOT GRIGIO, 'IL NIDO' PAROLVINI DELLE VENEZIE, IT 2023 \$14/\$68
SAUVIGNON BLANC, SANDY COVE, MARLBOROUGH, NZ 2023 \$16/\$78
CHARDONNAY, LAROCHE, 'LA CHEVALIÈRE', LANGUEDOC, FR 2022 \$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 2021 \$16/\$78
CABERNET SAUVIGNON, DECOY BY DUCKHORN SONOMA COUNTY, CA 2020 \$18/\$90
SYRAH/GRENACHE, LES DAUPHINS, CÔTES DU RHÔNE, FR 2021 \$15/\$72
MALBEC, ASTICA, MENDOZA AR 2023 \$15/\$72

Dessert / Fortified

MALMSEY, RARE WINE CO. MADEIRA, PT \$20
PORT, DOW'S LBV, GAIA, PT \$16
MOSCATO 'POQUITO', VALENCIA SP \$25 375ML HALF BOTTLE

BEER + CIDER

MILLER HIGH LIFE \$6
VICTORY PRIMA PILS GERMAN STYLE PILSNER \$9
SLYFOX BREWING ALEX'S RASPBERRY LEMON ALE \$9
NEW TRAIL BELGIAN STYLE WHITE ALE \$9
DOGFISH HEAD "SEAQUENCH" SOUR ALE \$9
LOVE CITY BREWING UNITY AMERICAN IPA \$10
DOWNEAST CIDER 'GUAVA PASSIONFRUIT' \$8
ATHLETIC BREWING RUN WILD NON-ALCOHOLIC IPA \$8

The Love.