

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

HERB GARDEN TOMATO SOUP, EVERYTHING BAGEL CRISPS, DILL, BASIL OIL & CRACKED PEPPER \$14

SOUTHERN STYLE HUSH PUPPIES. ALEPPO PEPPER DUSTING AND SALTED HONEY BUTTER \$12

BURRATA 'TOAST.' RIPE STRAWBERRIES, ARUGULA & FENNEL, BALSAMIC & CRUSTY CIABATTA \$18

BEER BATTER FRIED CAULIFLOWER, THE LOVE'S BUFFALO HOT SAUCE, BLEU CHEESE RANCH, SPICED SALT \$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

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. EXOTIC MUSHROOM SAUCE, PORT WINE DRIZZLE, PORCINI ROSEMARY BREADCRUMBS \$24

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. JUICY DOUBLE PATTIES WITH CHEESE, NOT-SO-SECRET SAUCE, SHREDDUCE, PICKLES, SESAME BUN, FRIES \$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

CRISP NEW POTATOES \$7

SINGLE POPPY SEED PANCAKE AND PENNSYLVANIA MAPLE \$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

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

FLOURLESS CHOCOLATE PUDDING CAKE. RASPBERRY SORBET, MAGIC SHELL, RASPBERRY SAUCE & COCOA NIBS \$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. 4.17.24

The Love.

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
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 2022 \$14/\$68
SAUVIGNON BLANC, SANDY COVE, MARLBOROUGH, NZ 2023 \$16/\$78
RIESLING, NIK WEIS URBAN RIESLING, MOSEL, DE 2022 \$15/\$72
CHARDONNAY, LAROCHE, 'LA CHEVALIÈRE', LANGUEDOC, FR 2022 \$16/\$78
ROSÉ VINHO VERDE, LAS LILAS, PONTE DA BARCA, PT 2022 \$15/\$72

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

Dessert / Fortified

MALMSEY, RARE WINE CO. MADEIRA, PT \$20
PORT, DOW'S LBV, GAIA, PT \$16
MOSCATO D'ASTI, MICHELE CHIARLO, NIVOLE \$16

BEER + CIDER

MILLER HIGH LIFE \$6
VICTORY PRIMA PILS GERMAN STYLE PILSNER \$9
NEW TRAIL BELGIAN STYLE WHITE ALE \$9
LOVE CITY BREWING UNITY AMERICAN IPA \$10
DOWNEAST CIDER SEASONAL BLEND \$8
ATHLETIC BREWING RUN WILD NON-ALCOHOLIC IPA \$8

The Love.