



BRUNCH

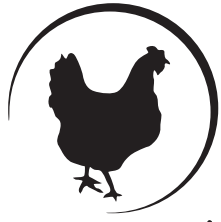


Croissant Sandwich \$10

Pimento cheese, fried egg, bacon, tomato, arugula, add extra of anything \$2

Avocado Toast \$12.50

Avocado spread, onion marmalade, bacon, sea salt, add two fried eggs \$4



Fork & Hen

Buttermilk Biscuit Sliders \$15

Smoked cheddar cheese, caramelized onions, chicken tenders, lavender butter

Country Breakfast \$19

Belgian waffle, chicken tender, sunny side egg, house whipped cream, today's fruit compote

Cheese Fries \$9

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Veggie Omelette \$12.95

Caramelized onions, sautéed red pepper, and shredded mozzarella in a fluffy omelet topped with marinated herb mushroom served with a side of roasted home fries

Meat Lover's Omelette \$13.95

Grilled sausage, meatballs, and crumbled chorizo, with shredded mozzarella in a fluffy omelette topped pico de gallo served with a side of roasted home fries

Fried French Toast Sandwich \$15

Fried plant-based chicken breast glazed with sweet and spicy syrup served between two slices of house made french toast with a side of home fries



Tres Leches French Toast \$16

Strips of sourdough bread marinated in a Tahitian vanilla batter, browned and layered with tres leches milk anglaise, spiced toasted Jalapeno maple syrup and fresh strawberries with cilantro

Huevos Rancheros \$15

Crispy tortillas layered with refried red lentils, smoky pasilla, ancho and guajillo pepper salsa, sliced avocado, house cured bacon and 2 farms eggs sunny up*



Duck & Waffles \$30

Crispy skinned farm raised duck breast, cooked medium and sliced over duck fat sage buttered waffles with macerated maple blackberry syrup

Brined & Smoked Salmon Benedict \$21

Our house brined and smoked salmon atop grilled garlic focaccia bread with whipped creamy goat cheese. Finished with traditional hollandaise sauce, caper berries and a sunny side egg

Local Pork Sausage & Pimento Cheese Benedict \$21

Free-range Woodsmoke Farms' pork sausage, pan roasted and served over grilled focaccia with our house made pimento cheese and a white wine beurre blanc, finished with a sunny side egg



Jerk Shrimp & Grits \$16

A twist where the iconic southern dish meets traditional Jamaican flavors in this creamy flavorful rendition



Godzilla Breakfast \$16

Mojo pork, maple pork belly, whipped French scrambled eggs, chicharron jasmine rice

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions