

BRUNCH MENU

CHARLOTTE

SALADS

Rooftop House Salad | Mixed Greens, Watermelon Radish, Celery Ribbons, Carrot Ginger Dressing \$14

HANDHELDS

* **Taylor Ham, Egg and Cheese** | Taylor Ham Stacked High, Fried Egg, Cheddar, House Brioche, Fries \$13

Lobster Grilled Cheese | Brie, Gruyere, Sourdough, Butter Poached Lobster, Fries \$16

***Smash Burger** | Double Smash Patties, Cheddar Cheese, Bacon Jam, Fried Egg, Maple Aioli, Fries \$16

BRUNCH FAVORITES

* **Trucker Breakfast** | Two Eggs, Bacon, Roasted Bliss Fried Potato Hash, Chicken Sausage \$14

Shrimp & Grits | Coldwater Creek Grits, Chorizo, Lobster Cognac Reduction, Pecorino Romano, Green Onion \$15

***Lamb Loco Moco** | Ground Lamb Patty, Fried Rice, Herb Gravy, Crispy Onions, Over Easy Egg \$21

***Chicken Chilaquiles** | House Made Tortilla Chips, Shredded Chicken, Chili Verde Salsa, Jalapeño, Avocado, Cotija Cheese, Scallions, Tajin Crema, Fried Egg \$18

Greek Yogurt Bowl | House Made Granola, Blueberry, Raspberry, Strawberry, Banana, Honey Pearls \$12

SWEETS

Jumbo Cap'N Crunch Pancakes | Vanilla Milk Reduction, Sugar \$13

Macadamia Anglaise French Toast | Country Potato Bread Soaked in Sweet Egg Batter, Toasted Macadamia Streusel, Whipped Cream \$13

SIDES

Bacon | \$5

Breakfast Potatoes | \$4

Seasonal Fresh Fruit | \$6

Chicken Sausage | \$6

Big Bowl of Cap'N Crunch, Milk | \$7

Coldwater Creek Grits | \$7

EYE OPENERS

Spicy Charlotte | Absolut Vanilla Vodka, Jalapeño, Lime, Local Honey, Soda \$14

Mimosa | Orange & Local Honey \$12

Kimchi Bloody Mary | Tito's Vodka, House Kimchi, NC Shrimp, Bacon, Olive, Celery, Lemon, Lime \$14

Assorted Juices | Ask Your Server for Daily Selections \$4

FATHERNIGHT