



BRUNCH

served 8am until 2pm daily



Avocado Toast

Terminator Beer Bread, avocado, micro greens, lemon & sea salt, fresh fruit 11 *V add poached egg* 2

Ballroom Breakfast*

two eggs, toast, your choice of brunch side & your choice of sausage, bacon G or vegetarian sausage V 17

Breakfast Burrito

diced maple-stout smoked pork belly, eggs, cheddar, tater tots, lime crema, flour tortilla 14.75

SMOTHER IT with salsa verde & cheddar cheese add 2.25

Slabtown Breakfast Sandwich

toasted everything bagel, maple-stout smoked pork belly, fried egg, American cheese, herbed cream cheese 15.75

Zeus Benedict*

Olympia Provisions sweetheart ham, Dark Star hollandaise sauce, two soft-poached eggs, toasted English muffin served with your choice of brunch side 15 / 19

Chicken Chilaquiles*

ranchero beans, corn tortillas, two eggs cooked to order, salsa verde, cotija cheese, cilantro, onion & jalapeno 17.25

Hal's Migas

onion, tomato, jalapeno, scrambled eggs with crispy corn tortilla strips, refried black beans,cojita cheese & avocado 17 V

Grit City Shrimp

sautéed prawns in creamy tomato sauce with bacon, onion & red bell pepper over cheddar-jalapeno grits 20.50
add two eggs* 2.50

Three Rocks Rum Banana French Toast

thick brioche, vanilla custard, Three Rocks Rum, caramelized bananas 15.50 V

Sunrise Bowl

nutty granola, vanilla yogurt & fresh berries 9.50 V

Cinnamon Roll

cream cheese glaze 6.50 V

BRUNCH SIDES

Cottage-Style Potatoes *V

Cheddar-Jalapeno Grits GV

Hashbrowns V

Sautéed Spinach & Kale GV*

Fresh Fruit GV*
substitute for 2 dollars



*Items are cooked to order. Consuming raw or under cooked eggs & meats may increase your risk of foodborne illness.

**Every effort will be made to minimize contact with gluten September '24



LUNCH



served 11am until 5pm daily

WOOD-FIRED PIZZA

Garden Labyrinth

garlic oil, marinated artichoke hearts, roasted red peppers, feta cheese & black olives 22 ⑤

A Love Supreme

artisan tomato sauce, fresh mozzarella, *Olympia Provisions* sweet heart ham, fennel sausage, pepperoni, olives, *Mama Lil's* peppers, red onion, mushroom 20.25

Queen Isabella

artisan tomato sauce, fresh mozzarella, basil, arugula, olive oil, balsamic syrup 17 ⑤

BURGERS & SANDWICHES

Crystal Smash Burger*

two ¼-lb beef patties, American cheese, lettuce, onion, mayo, toasted bun 19

Black Bean Quinoa Burger

avocado, roasted red pepper spread, lettuce, tomato, toasted bun 17.75 *⑤

Terminator Corned Beef Sandwich

corned beef, Swiss cheese, kÜmmel kraut, Terminator mustard sauce, grilled Terminator multi-grain bread 20.75

Tillie's Turkey Club

roasted turkey, bacon, Provolone, avocado, shaved onion, tomato, sprouts & herbed aioli on *Marsee* sourdough bread 20.75

LUNCH SIDES

Housemade Salt & Vinegar Chips served with burgers & sandwiches

SUBSTITUTE truffle frites or cajun tots 2 dollars**

Cup of Soup

scratch-made served with bread & butter 9.50

Simple Green Salad

Bramble & Briar vinaigrette, watermelon radish, mixed lettuces, marinated red onion, roasted hazelnuts 10 *⑤

TO START OR SHARE

Market Soup Bowl

scratch-made served with bread & butter 11.50

Pan-Roasted Fingerling Potatoes

castelvetro olives, roasted red pepper aioli, fine herbs 8 ⑤

Black & White Fries

white truffle oil, Parmesan, fresh parsley, black garlic aioli 17 ⑤

33rd State Loaded Tater Tots

maple-stout smoked pork belly, Brie cream sauce, truffle salt, fresh herbs 17

Charcuterie Board

cured meats, cheese, olives, quince paste, rosemary nuts, grilled rustic bread, Yardhouse Giardiniera 23.25

Korean Fried Chicken Wings

spicy Sabertooth, hot sauce, hot honey or hammerhead BBQ 16

Shakedown Street Tempah

kamikaze wontons, daikon-carrot slaw, pickled ginger, cilantro, sriracha aioli 15 ⑤

GREENS

Grilled Romaine Salad

garlic oil, marinated red onions, garlic croutons, Parmesan, bacon, preserved lemon vinaigrette & cracked black pepper 20.25

Black & Blue Steak Salad*

blackened flank steak, Rogue blue cheese, radicchio, romaine, grape tomato, cucumber, cider-blue cheese dressing, frizzled Cajun onions 23

STREET TACOS A LA CÂRTE

Red Chili Beef

onion condiment, salsa de arbol 4

Green Chili Chicken

avocado crema, pickled red onion 4

Beer-Battered Cod

coleslaw & mango pico de gallo 4