

DOWNTOWN

by Chef Jay Pisculli

BRUNCH

OYSTERS ON THE HALF SHELL

champagne mignonette, spiked cocktail sauce, fresh grated horseradish [GF]

ARUGULA BURRATA SALAD

fresh cream stuffed mozzarella, crispy prosciutto, white balsamic vinaigrette [GF, VO, VGO]

WEDGE SALAD

Nueske's bacon, crumbled bleu cheese, pickled shallot, caramelized shallot vinaigrette [GF, VO, VGO]

POLENTA FRIES

chorizo gravy, sunny side egg [GF]

MAC & CHEESE

smoked gouda, cavatappi pasta [V]

CRISPY DEVEILED EGGS

cured egg yolk, crispy chicken skin

"PAIN PERDU" STUFFED FRENCH TOAST

whipped cream cheese, fresh berries, whipped cream, cinnamon bread, maple syrup [V]

SMOKED SALMON TOWER

smoked fresh salmon, avocado, dijon, dill, crème fraîche, onion rye toast [GFO]

SHRIMP & GRITS

cajun seasoned shrimp, chorizo, roasted tomato, smoked gouda grits [GF]

WILD MUSHROOM TOAST

cremini mushrooms, oyster mushrooms, house made ricotta, thyme, pickled shallot, pea shoots [V]

DT EGGS BENEDICT

poached egg, Taylor pork roll, hollandaise, english muffin, green salad, champagne vinaigrette

DUCK EGGS BENEDICT

sliced duck prosciutto, poached duck egg, hollandaise, english muffin, green salad, champagne vinaigrette

SMOKED SALMON EGGS BENEDICT

smoked salmon, poached egg, hollandaise, english muffin, green salad, champagne vinaigrette

BECSPK

Nueske's bacon, two fried eggs, Cooper sharp American cheese, hash brown, brioche bun, side of home fries [GFO, VO]

BRUNCH BURGER

8oz local Willet Hop & Grain beef, sunny up egg, Nueske's bacon, Cooper sharp American cheese, hollandaise, brioche bun, side of home fries [GFO, VO]

SPICY BRUNCH BURGER

8oz local Willet Hop & Grain beef, sunny up egg, Sriracha aioli, spicy chili crisp, habanero pepper jack cheese, hollandaise, brioche bun, side of home fries [GFO, VO]

NUTELLA BOMBOLONI

warm Italian donut stuffed with Nutella, whipped cream, fresh berries [V]

CRONUTS

chocolate stuffed crispy croissant donuts [V]

BRUNCH DRINKS

DOWNTOWN BLOODY MARY

Tajin rim, pepperoncini, olive, grilled lemon

BLOODY MARY ADD ONS:

black tiger shrimp
Nueske's bacon
deveiled egg

ESPRESSO MARTINI

Spirits Lab Vodka, Faccia Brutto Nocino, locally roasted Batch Coffee Espresso, vanilla, orange

MIMOSAS BY THE GLASS

Blanc de Blanc sparkling wine, fresh orange juice

MIMOSAS BY THE BOTTLE

(serves 2-4) one bottle of Blanc de Blanc sparkling wine, fresh juice mixers, fresh berries

BATCH COFFEE DRIP

locally roasted, free refills

BATCH COFFEE COLD BREW

locally roasted

GF = Gluten Free | GFO = Gluten Free Optional | VG = Vegan | VGO = Vegan Optional | V = Vegetarian

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions
20% gratuity added for parties of 6 or more | maximum of 4 separate checks per party