

## appetizers

Baked Brie 13

Peach Preserves, Fresh Peach, Crusty Bread

Fried Green Tomatoes 15

Crab, Old Bay Remoulade

Pastrami Rubbed Smoked

Salmon & Heirloom Tomato Toast 13

Dill Cream Cheese, House-Made Ricotta Cheese

Spinach Salad 13

Mixed Berries, Marcona Almonds, Manchego Cheese, Honey Lavender Vinaigrette

add Salmon- \$7



## cocktails

Mimosa 10

Sparkling Wine, Fresh Squeezed Orange Juice

Classic Michelada 10

Clamato, Corona Extra, Fresh Lime Juice

**Bloody Mary** 10

WG House-Made Mix, Russian Standard Vodka

Whiskey Punch 12

Leopold Brothers NY Apple Whiskey, Medley Brothers Bourbon, Jack Rudy Grenadine, Bittercube Vanilla Cherrybark Bitters, Lemon

Cherry Soda 11

Russian Standard Vodka, Michigan Tart Cherry Liquer

Watervue G&T 12

Hayman's Royal Dock Gin, Jack Rudy Elderflower Tonic, Strawberry Shrub

Sea Breeze 10

Dolin Vermouth Blanco, Cocchi Americano, JP Chenet

Lotus 12

Hibiscus Infused Azteca Azul, Cilantro, Agave, Lime



## sunday brunch

## entrees

Croque Madame 15

Jambon de Paris, Gruyere Cheese, Slow Cooked Egg

Seasonal Pancakes 13

Maple Syrup, Fresh Berries, Bacon & Sausage Infused Breakfast Patty

Crab Cake Eggs Benedict 20

Buttermilk Biscuits, Asparagus, Roasted Tomatoes, Roasted Potatoes

Fried Chicken Biscuits 13

Cherry Pepper Relish, Spicy Honey Drizzle, Roasted Potatoes

Mussels Frites 17

White Wine, Lemon, Butter, Fresh Herbs

Shrimp & Grits 19

Nduja, Mimolette Grits



Chargrilled Hamburger 15

Fried Green Tomato, Pimento Cheese, Brioche Bun, House-cut Fries

Fried Snapper Sandwich 14

Roasted Garlic Aioli, Bibb Lettuce, House-cut Fries

Steak Frites & Eggs 22

Petite Tender, Smoked Tomato Ragu, 2 Fried Eggs





Coffee 3 Tea 3 Iced Tea 2.75 Soda 2.75

Fresh-Squeezed Juices

Orange 6 Limeade 4