

• APPETIZERS AND SHARES •

Fried Green Tomatoes \$14
house ricotta, bacon agrodolce, micro arugula

Southern Style Skillet Corn \$13
pickled pepper relish, griddled sourdough

Cornmeal Fried Oysters \$18
green tomato chow chow

Hot and Not \$15
maple piri piri chicken bites and glazed doughnut holes

•• ENTRÉES ••

Steakhouse Skillet \$16
two eggs, green chile potatoes, pinto beans
+ *add bacon \$5 add sausage \$3*

Steak Salad \$19
5 oz. flat iron, mesclun greens, radishes, tomatoes, blue cheese crumbles, crispy onions, sweet onion vinaigrette

Golden Waffle \$14
strawberry and green chile compote, whipped cream

Mussels and Frites \$21
shiner bock, green chile butter, house made french fries

Steak and Eggs \$24
7 oz. new york strip, quail eggs, crushed potatoes
roasted fresno chimichurri

Johnny C Burger \$17
muenster cheese, green chile, pickled red onion, french fries

Sweet Steel Cut Oats \$12
maple and brown sugar
+ *add bacon \$5 add sausage \$3*

Savory Steel Cut Oats \$13
house pickled peppers, feta cheese
+ *add bacon \$5 add sausage \$3*

Lobster Roll

hand shucked fresh maine lobster, boultawn's fresh roll, french fries, house pickles

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BRUNCH COCKTAILS

Secreto Seasonal Bloody Mary \$10

Seasonal Mimosas \$12
naranja, pamplemousse, or sangre naranja

Rabbit Brush \$13
flash infused lavender vodka, giffard ginger of the indies, carrot juice, fresh lemon

Roku - Cocchi Spritz \$12
suntory roku gin, cocchi americano apertif, garden garnish, bubbly water

Bacon & Vine Old Fashioned \$13
bacon infused bourbon, tomato water & basil nectar, basil bitters

..... *We're proud to support our friends both near and far who help make us look good*

44 Farms | Boultawn's Bakery | Sungreen Living Foods | Wellfleet Shellfish Co. | Santa Fe Olive Oil & Balsamic Co.

EXECUTIVE CHEF KATHLEEN CROOK