



LEAVES FALL BRUNCH CALLS

APPLE CIDER MIMOSA 13

Caramel and cinnamon-sugar rim, prosecco, apple cider

CHAI-TINI 14

Rum, vanilla brown sugar syrup, chai

HOT TODDY 12

Whiskey, lemon, brown sugar, clove

MAPLE OLD FASHIONED 13

Bourbon, bitters, maple syrup

PUMPKIN SPICE LATTE / CAPPUCCINO 6

STARTERS

BUTTERNUT SQUASH BISQUE 7

Cranberry relish, roasted pepitos

WHIPPED RICOTTA 10

Topped with hot honey and served with toasted sourdough

ENTRÉES

PUMPKIN BREAD FRENCH TOAST 16

House made pumpkin bread, cream cheese frosting, caramel sauce, cinnamon sugar, and candied pecans

PUMPKIN WAFFLE 16

Cream cheese frosting, caramel sauce, cinnamon sugar, and house made granola

HARVEST SALAD 18

Baby kale, roasted butternut squash, roasted sweet potato, apple, candied pecans, brioche croutons, and pomegranate seeds.
Served with apple cider vinaigrette

SOUTHERN FLORENTINE BENEDICT 18

Buttermilk biscuit, fried green tomato, prosciutto, and creamed spinach

BREAKFAST BURRITO 20

Mojo pork, fried potatoes, scrambled eggs, cheddar cheese, black beans, house made salsa, and cilantro lime crema

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Ask your server about menu items that are cooked to order or served raw.