



SATURDAY & SUNDAY | SERVED UNTIL 3:00PM

{BRUNCH}

GF = GLUTEN FREE | GFV = GLUTEN FREE VERSION



COCKTAILS

- MIMOSA | 13
PITCHER FOR FOUR | 52
sparkling wine
choose orange or raspberry
- TROPICAL BELLINI | 13
sparkling wine,
belle isle mango tangerine moonshine, peach nectar
- CUCUMBER MINT MIMOSA | 13
sparkling wine,
cirrus vodka, cucumber, mint
- BLOODY MARY | 13
cirrus vodka, house-made bloody mix,
celery, olives, lemon
- BLOODY MARIA | 13
21 seeds cucumber jalapeño tequila,
mezcal, house-made bloody mix,
cilantro, candied bacon, tajín rim
- PAINKILLER | 13
pusser’s rum, coconut, pineapple, orange, nutmeg
- CREAMY CARAJILLO | 15
corazón reposado tequila, licor 43,
coffee, vanilla, irish cream float
- SPIKED HOT CHOCOLATE | 13
vanilla vodka, triple chocolate liqueur,
hot cocoa, whipped cream
- DERBY STREET COFFEE | 12
kahlúa, baileys, frangelico,
whipped cream, spiced sugar rim
- LEMON LAVENDER SANGRIA | 13
PITCHER FOR FOUR | 52
pinot grigio, belle isle lemon lavender moonshine,
patrón citrónge, blueberry, lemonade

DRINKS

- COFFEE
DRIP | 3 ESPRESSO OR AMERICANO | 4
MACCHIATO, CAPPUCCINO, OR LATTE | 5
EXTRA SHOT | 2
- HOT OR ICED TEA | 3.5
- JUICE | 3.5
orange, apple, cranberry, grapefruit,
pineapple, or lemonade

STARTERS

- BAG OF DONUTS | GF | 10
house-made baker’s dozen,
cinnamon, powdered sugar,
cream cheese dipping sauce
- GENERAL TSO CAULIFLOWER | GF | 16
general tso sauce, scallions,
cilantro, sesame seeds, ginger aioli
- CHEESESTEAK SPRING ROLLS | GF | 17.5
tenderloin, caramelized red onions,
red peppers, pepper jack, american cheese,
onion strings, spicy ketchup
- FIRECRACKER SHRIMP | GF | 18
crispy colossal shrimp,
firecracker sauce, sesame seeds,
cilantro cucumber salad
- SPINACH & ARTICHOKE DIP | GF | 15
spinach, artichoke hearts, parmesan,
tomato jalapeño relish, tortilla chips

SANDWICHES

- RVA BRUNCH BURGER* | GFV | 19.5
allen brothers angus beef,
fried egg, candied bacon,
potato rosti, cheddar, garlic aioli,
brioche bun, french fries
- AVOCADO BLT | GFV | 16
candied bacon, avocado,
mixed field greens, tomato,
garlic aioli, challah, french fries
- LOBSTER ROLL | GFV | 31
brioche bun, french fries, coleslaw
choose warm & buttered
or chilled with lettuce, aioli
- SHORT RIB GRILLED CHEESE | 23.5
wine-braised short ribs, pickled red onions,
cheddar, maple sriracha, challah,
beef au jus, french fries

SALADS & BOWLS

- HOUSE | GF | 14
romaine, iceberg, cucumbers, grape tomatoes,
red & yellow peppers, blue cheese, bacon
choose mustard vinaigrette or blue cheese dressing
- CAESAR | GFV | 14
romaine, parmesan, croutons, caesar dressing
- SUPERFOOD | GF | 18.5
spinach, avocado, quinoa, grape tomatoes,
julienned vegetables, feta,
dried cranberries, lemon vinaigrette
- GREEK | GFV | 16
mixed field greens, cucumbers,
grape tomatoes, red onions, olives, feta,
seasoned pita crisps, greek dressing
- AHI TUNA BOWL* | GF | 28
togarashi-crusted tuna, avocado, carrots,
cilantro cucumber salad, pickled red onions,
sushi rice, sesame seeds, ginger & soy aioli
- SOUTHWEST CHICKEN | 21.5
bronzed chicken, bbq glaze,
romaine, black beans, grilled corn,
grape tomatoes, red onions, cheddar,
bacon, tortilla strips, bbq ranch dressing
- THAI STEAK* | GF | 26.5
grilled steak, asian bbq marinade,
mixed field greens, mandarin oranges, cucumbers,
red & yellow peppers, julienned vegetables,
pickled red onions, toasted almonds,
fried lotus root, scallions, cilantro,
sesame seeds, ginger & soy dressing
- HARVEST BOWL | GF | 19.5
roasted butternut squash, brussels sprouts,
beets & broccoli with rice & quinoa blend,
julienned vegetables, goat cheese, dried cranberries,
candied walnuts, maple dijonaise

ADD A PROTEIN | GF

- CHICKEN | 8 SALMON* | 12
- SHRIMP | 10 STEAK* | 12

MAINS

- TRUFFLE & GOAT CHEESE FRITTATA | GF | 15
spinach, mushrooms,
fresh herbs, mixed field greens
- EGGS BENEDICT* | GFV | 16
black forest ham, poached eggs,
hollandaise sauce, english muffin,
mixed field greens
- CRAB CAKE BENEDICT* | GFV | 20
blue crab, poached eggs, hollandaise sauce,
english muffin, mixed field greens
- CROQUE MADAME* | 17
fried egg, black forest ham, swiss,
mornay sauce, challah
- SHORT RIB HASH* | GF | 24
poached eggs, braised short ribs, crispy potatoes,
red & yellow peppers, hollandaise sauce
- CHICKEN & WAFFLES | 19
crispy chicken, belgian waffles, pearl sugar,
sausage gravy, honey butter,
maple syrup, hash browns
- CAST IRON FRENCH TOAST | GFV | 16
rustic challah, fresh berries,
powdered sugar, maple syrup
- STEAK & EGGS* | GF | 34
chargrilled allen brothers prime flat iron,
poached eggs, hollandaise sauce,
chimichurri, hash browns
- CRAB-CRUSTED HADDOCK | GF | 38
crab cake, lemon butter sauce,
seasonal vegetable, herbed jasmine rice

SIDES

- HASH BROWNS | GF | 8
- FRESH FRUIT | GF | 8
- APPLEWOOD-SMOKED BACON | GF | 4
- BLACK FOREST HAM | GF | 3
- SAUSAGE GRAVY | GF | 6
- HOLLANDAISE SAUCE | GF | 3
- ENGLISH MUFFIN | GFV | 3
- CHALLAH TOAST | 3

Before placing your order, please inform your server if a person in your party has a food allergy. We take the responsibility of safely serving our guests with food allergies and dietary restrictions very seriously, and we’re proud of our extensive protocols. Ask us about them!

*This menu item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.