SUNDAY 10a-3p

SPRING 2020

# BRUNCH

*simply made to matter*

## brunch specialties

**BISCUIT & GRAVY** 12
2 eggs + fresh baked biscuit + pork gravy + seared greens

**BREAKFAST MOFONGO** 15
smoked pork belly + plantain + 2 eggs + pikliz + crisp octopus

**PANCAKES** 10
3 cakes + choice of bacon or sausage + warm maple syrup + fresh fruit

**SHRIMP 'N GRITS** 12
Geechie Boy grits + creole gravy + pork belly + fried eggs + shrimp

## brunch a la carte

bacon **3** | sausage **3** | home fries **3** | vegetable side salad **3.5** | fruit cup **3.5**
one egg **2** | toast - country white, multigrain **2** | biscuit **4**
two house pancakes - regular **4** | chocolate chip **5** | blueberry **5**

## brunch entrees

**BLT OMELETTE** 13
applewood smoked bacon + white cheddar + greens + tomatoes

**VEGGIE OMELETTE** 9
mushrooms + onion + zucchini + bell pepper + spinach + gruyere cheese

**FRENCH TOAST** 12
challah bread + organic cream + vanilla bean batter + fruit compote

**BISTRO BREAKFAST** 10
2 eggs + choice of applewood bacon or sausage + toast

**BENEDICT** one 9 | two 16
english muffin + steak + truffle mushroom + seared greens + poached eggs + hollandaise

**HUEVOS RANCHEROS** 13
local corn tortillas + salsa roja + feta + fried eggs + black beans + chorizo

**all brunch entrees include -**
**brunch potatoes and fresh tomato salad, house salad or fresh fruit**

## LITTLE ONES 6

**1** - egg scrambled + fruit + applewood bacon
**11** - pancake + egg scrambled + fruit
**111** - chicken fingers + fries

## SHAREABLES

**SPROUT 'N SNOUT** 8
brussel sprouts + pork belly + pecorino cheese + lemon aioli

**SPINACH DIP** 7
three cheese + tri colored flour tortilla chips

**SMOKED WINGS** 11
smoked dry rub wings + Tano wing sauce + blackberry BBQ

**FUSION RIBS** 12
texas-asian fusion ribs + blackberry BBQ + chow chow

**TANACHOS** 10
fried pasta chips + italian sausage + sundried tomato-olive tapenade + banana peppers + bechamel + mozzarella + marinara

## GARDEN

**BISTRO HOUSE** 8
baby greens + gorgonzola + toasted almonds + dried cranberries + white balsamic vinaigrette

**GREEN GODDESS SALAD** 11
bibb lettuce + spring mix + watermelon radishes + candied walnuts + diced avocado + pickled shallots + spring peas + cherry tomatoes + smoked moody blue cheese + strawberry + poppy seed

**FRIED GREEN TOMATO CAPRESE** 10
fried green tomatoes + fresh mozzarella + basil + pickled shallots + kale + cherry tomatoes + white balsamic vinaigrette + shaved pecorino

**salad add-ons - chicken $5 | grilled shrimp $8 | salmon $9**

## HANDHELDS

**SHRIMP TEMPURA STEAM BUNS** 14
three steam buns + Tano's pork belly + tempura shrimp + house-made pickles + cilantro

**VEGETARIAN MUFFULETTA** 10
grilled and marinated zucchini + red onion + mushroom + red bell pepper + red bell pepper provolone + sundried tomato-olive tapenade + grilled green tomato

**MUFFULETTA** 13
genoa salami + black forest ham + mortadella + provolone + sundried tomato-olive tapenade + grilled green tomato

**SWEET & SPICY FRIED CHICKEN** 13
brioche bun + rice flour fried chicken breast + hot honey + white cheddar + house-made pickles + grilled green tomato

**all handhelds include a choice of side - half bistro salad | fries | fresh fruit | tomato basil soup**

# LUNCH + DINNER

## SHAREABLES

**SPROUT 'N SNOUT** 8
brussel sprouts + pork belly + pecorino cheese + lemon aioli

**SPINACH DIP** 7
three cheese + tri colored flour tortilla chips

**MUSSELS** 12
fire roasted tomato + chorizo + chicken bone broth + basil

**SMOKED WINGS** 11
smoked dry rub wings + Tano wing sauce + blackberry BBQ

**FUSION RIBS** 12
texas-asian fusion ribs + blackberry BBQ + chow chow

**TANACHOS** 10
fried pasta chips + italian sausage + sundried tomato-olive tapenade + banana peppers + bechamel + mozzarella + marinara

## GARDEN

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## DESSERT

**STRAWBERRY LEMON CHIFFON** 12
lemon poppy seed chiffon + candied lemon rope + lemon mascarpone cream + macerated strawberries + strawberry chocolate crumbs + lemon basil sorbet

**CHERRY CHOCOLATE ALMOND DACQUOISE** 13
chocolate mousse + almond dacquoise + Bada Bing Cherry compote + cherry sauce + candied almonds

**CREME BRULEE** 11
vanilla bean baked custard + fresh berries + turbinado sugar

## MAINS

**STUFFED SALMON** 28
crab stuffed salmon + beurre blanc + israeli couscous + fine herbs + leeks + asparagus + cherry tomatoes

**LAMB BARBACOA CHILI RELLENOS** 23
grilled poblano pepper + cilantro rice + cuban beans + cojita cheese + sour cream + pico de gallo + fried onion straws

**GRILLED SCALLOPS** 32
three harissa grilled scallops + corn ragu + pickled pepper relish + popcorn shoots

**STEAK POMMES FRITTES** 42
6 oz. grilled filet + bordelaise + garlic truffle herb fries + grilled broccolini

**CONFIT CHICKEN** 24
confit chicken + grits + sauteed wild mushrooms + baby kale + spring onion butter

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# DRINKS

## SIGNATURE COCKTAILS

**GINGER PEAR MARTINI** 11
Pear vodka + Canton ginger + triple sec + lime + crystalized ginger

**MARCUM MASH** 10
bourbon + lemonade + strawberry + basil

**GREAT MIAMI MOJITO** 10
rum + lime + blueberry + mint + lemon + soda

**TANO OLD FASHIONED** 12
Bulleit bourbon + IPA simple syrup + cherry + toasted orange

**SWEET HEAT OF OHIO** 10
jalapeño tequila + cucumber + lime + tobasco + lime sugar rim

**ST. CLAIR SPARKLER** 9
vodka + strawberry + prosecco + basil

**LEMON BLUEBERRY MULE** 8
vodka + lemon + blueberry + lime juice + ginger beer

## CRAFT BEERS

### BOTTLES/CANS

**DUVEL**
Belgium strong pale ale

**URBAN ARTIFACT**
seasonal selection

**BUD LIGHT**

**MICHELOB ULTRA**

**MILLER LITE**

**TAFT'S ALE HOUSE GAVEL BANGER**
American IPA, juicy, hoppy

**SONDER BLANC**
Belgian-style wheat ale with citrus peel

**BREW DOG NANNY STATE (NEAR BEER)**
full-bodied pale ale

**SOCIABLE CIDERWERKS TRAINING WHEELS**
Scrumpy Apple - hazy, juicy, orchard aroma

### DRAFT

**MUNICIPAL ORANGE AGAVE**
refreshing blonde ale
with orange zest and blue agave

**WIEDMANNS "The Marcum" Blonde**
citrus cherry blonde ale -
a special Marcum collaboration with The Casual Pint

**WEST SIDE BREWING**
seasonal selection

**LOCAL "FEATURE" ROTATING TAP**

**RHINEGEIST TRUTH**
American IPA with tropical fruit aroma

## RED WINE

| | 6oz \| 9oz \| btl |
|---|---|
| **ZINFANDEL** | |
| Klinker Brick, Lodi \| 2016 | 12 \| 16 \| 46 |
| Moss Roxx Ancient Vine, Lodi \| 2014 | 54 |
| Klinker Brick Old Ghost, Lodi \| 2015 | 106 |
| **CABERNET SAUVIGNON** | |
| Imagery, Sonoma \| 2018 | 11 \| 16 \| 46 |
| Rutherford Ranch, Rutherford \| 2016 | 13 \| 18 \| 54 |
| Paveil De Luze, Margaux, France \| 2015 | 69 |
| Round Pond Estate Kith and Kin, Napa Valley \| 2017 | 83 |
| St Supery, Napa Valley \| 2016 | 89 |
| Dariousb Caravan, Napa Valley \| 2014 | 118 |
| Faust, Napa Valley \| 2017 | 123 |
| **PINOT NOIR** | |
| Jovino, Willamette Valley \| 2016 | 10 \| 14 \| 38 |
| Benton-Lane Estate Grown, Willamette Valley \| 2015 | 56 |
| Cristom Vineyard Mt. Jefferson Cuvee, Willamette Valley \| 2017 | 81 |
| **MALBEC** | |
| Altos Las Hormigas, Uco Valley, Mendoza \| 2016 | 11 \| 16 \| 46 |
| Colome Estate, Salta \| 2016 | 64 |
| **MERLOT** | |
| Dusted Valley Boomtown, Columbia Valley \| 2017 | 48 |
| Decoy, Sonoma County \| 2016 | 59 |
| Chateau Teyssier Grand Cru, France \| 2015 | 64 |
| **SHIRAZ \| SYRAH** | |
| Zaca Mesa Winery, Santa Ynez \| 2014 | 40 |
| K Vintner Milbrandt, Wahluke Slope, WA \| 2016 | 73 |
| Dariousb Signature, Napa Valley \| 2014 | 149 |
| **RED COLLECTION** | |
| Chapoutier Cotes Du Rhone Belleruche Rouge \| 2018 | 10 \| 13 \|38 |
| Cadence 'Coda' Red, Red Mountain, Columbia Valley, WA \| 2016 | 68 |
| Alpha Omega Winery II, Napa Valley \| 2016 | 92 |
| Henri Brunier Chateauneuf-du-Pape, Rhone Valley, France \| 2016 | 100 |
| Taken Wine Co., Napa Valley \| 2015 | 65 |

## WHITE WINE

| | 6oz \| 9oz \| btl |
|---|---|
| **PINOT GRIGIO/GRIS** | |
| La Rosse Tommasi, Cariano, Italy \| 2018 | 9 \| 13 \| 38 |
| MacMurray Ranch, Sonoma Coast | 51 |
| Santa Margherita, Trentino-Alto Adige, Italy \| 2018 | 58 |
| **CHARDONNAY** | |
| Edna Valley Vineyard, Central Coast \| 2017 | 8 \| 12 \| 32 |
| Raeburn, Russian River Valley \| 2018 | 12 \| 16 \| 48 |
| Cakebread Cellars, Napa Valley \| 2016 | 88 |
| Louis Jadot Steel, Burgundy, France \| 2018 | 43 |
| Far Niente, Napa Valley \| 2017 | 101 |
| **SAUVIGNON BLANC** | |
| Mohua, Wairau Valley, New Zealand \| 2018 | 9 \| 13 \| 36 |
| Honig Vineyard, Rutherford \| 2018 | 48 |
| Kathryn Hall, Hall , Napa Valley \| 2017 | 52 |
| Round Pond Estate, Rutherford \| 2017 | 69 |
| **WHITE COLLECTION** | |
| Terra D'oro Rosé, Amador County, CA \| 2019 | 9 \| 12 \| 31 |
| Dr Loosen Blue Slate, Mosel, Germany \| 2018 | 13 \| 18 \| 44 |
| Santero Pineapple Moscato, Italy, NV | 8 \| 30 |
| Soave DOP Classic, Veneto, Italy \| 2017 | 10 \| 14 \| 43 |