

Good Morning Cocktails - 8

Green Zebra Bloody Mary, North Shore Vodka, tomato, spices

Lanai Sparkler, hibiscus, sparkling wine

Buck s Fizz, triple sec, o.j., sparkling wine

Beer

Trumer Pils, Berkeley, California - 5

Domaine DuPage French Style Contry Ale,

Two Brothers Brewing Co., Warrenville, Illinois - 5

Special Reserve Black Bier Ale, Dark Horse Brewing Co., Marshall, Michigan - 6

Wine

NV Cava Brut, Casas del Mar, Penedes, Spain - 9

08 Gruner Veltliner, Wachau, Austria - 9

08 Sauvignon Blanc, the Long Paddock, Redbank, Victoria, Australia - 9

Housemade Non-Alcoholic Beverages - 5

Pink Peppercorn Thyme Soda

Iced Hibiscus

Housemade Rootbeer

Chilaquiles, queso fresco, salsa roja, avocado, paprika - 8

Mustard Greens Salad, poached egg, confit potatoes, garlic vinaigrette - 7

Vegetable Monte Cristo, camembert, apples, leeks - 8.5

Welsh Rarebit, brioche, farm egg, homemade chippys - 9

Anson Mills Grits, mustard greens, smoked mushrooms, poached eggs - 10

Gingerbread hotcakes, kumquats, mascarpone - 9.5

Cheese Popover, roasted squash, goat cheese, mushrooms - 12

German Style Pancake, caramelized apples, maple syrup - 10

French Toast, roasted pears, chantilly cream - 10

Lemon curd filled crepes with five spice cream, honey - 11

Buttermilk Biscuits, mushroom gravy, sunnyside up eggs - 10.5

Eggs Benedict, red pepper confit, wilted greens, hollandaise - 11

Share

Farm Egg- 3 each

Anson Mills Cheesy Grits - 3

Five Spice Cinnamon Roll - 5

White truffle, Parmesan French Fries with housemade mayo - 6

GZ potatoes - 3.5

Almond Kringle - 4