

BRUNCH

SHAREABLES

FRESH BURRATA / 16

Siano burrata, Burton Farm's heirloom tomatoes, preserved lemon & basil pesto, balsamic

STREET CORN FRITTERS / 13

sweet corn, serrano, cotija, crema, smoked paprika, cilantro

TUNA CRUDO* / 14

satsuma orange, togarashi, sesame, pickled peppers, green onions

SIDES

CUCUMBER & TOMATO SALAD / 7

barrel aged feta, Arbequina olive oil, red onions, Thassos olives

CRISPY BREAKFAST POTATOES / 5

sautéed peppers & onions, Greek spices

100 GARDENS SALAD / 6

local greens, radish, torn croutons, lemon & shallot vinaigrette

BACON / 5

MIXED FRUIT / 5

MAINS

BANANA FOSTER FRENCH TOAST / 18

whipped lemon mascarpone, caramelized bananas, crème anglaise, brown sugar & butter sauce

SHAKSHUKA* / 16

stewed tomatoes, eggs, barrel aged feta, cilantro, toasted baguette

SHORT RIB BENEDICT* / 24

poached egg, short rib, potato cake, whipped hollandaise, red wine reduction

PORK BELLY BOWL* / 18

sticky rice, kimchi, shaved cucumber, seaweed, poached egg

SHRIMP & GRITS / 20

comeaux andouille, sun dried tomatoes, jalapeños

SMOTHERED FRIED CHICKEN BISCUIT / 18

fresh baked biscuits, fried chicken, saw mill gravy, hot sauce, choice of side

AVOCADO TARTARE* / 17

avocado & caper tartare, poached egg, baguette

LAMB BURGER / 18

sundried tomato jam, white onion, smoked gouda, arugula, tzatziki, served with fries

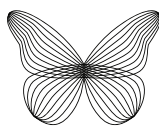
THE STANDARD* / 16

two eggs, bacon, breakfast potatoes, cucumber & tomato salad, toasted baguette

COBB SALAD / 16

smoky bacon, cherry tomatoes, avocado, boiled eggs, blue cheese, red wine vinaigrette

fried chicken / 7 - salmon* / 8 - shrimp skewer / 7



M A R I P O S A

WORLD TO TABLE

20% gratuity will be added to parties of six or more
*This item may be served raw or undercooked. Consuming Raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BUVETTE

COCKTAILS

HAZELNUT MOCHA DREAMS / 16
Muddy River spiced rum, chocolate liqueur, frangelico, coffee, house mocha bitters, dulce de leche mousse

MENDOCINO / 16
Gray Whale gin, pear liqueur, lemon, honey thyme syrup, rosemary & thyme bitters

MIMOSA DE POIRE / 13
vanilla vodka, cava, pear pureé

DULCE DE LECHE MARTINI / 18
espresso, vanilla vodka, espresso liqueur, porter syrup, dulce de leche whipped cream

SPICED APPLE PIE / 15
Rebel Yell Bourbon, hot apple cider, cinnamon maple syrup, apple pie bitters, served hot

Beulleodi Meli / 12
vodka, Korean spiced bloody mix, togarashi, pickles

BEER

D	Divine Barrel Czech Pils 5.2%	8
R	Resident Culture Quantum Wobble Sour - 4.5%	10
A	Triple C Maple Pecan Espresso Gold Ale 5.6%	9
F	Pilot Ryz Above Witbier - 12 oz 5%	10
T	Devil's Logic ControlAlt Bier 5.4%	10
	OMB Oktoberfest 5.4%	9
	Wooden Robot Autumn Vibes Pale Ale 5.2%	9
	Heist Lovin the Dream West Coast IPA 5.9%	10
B &	Hopfly Crunch Time Lager 4.5%	8
O C	Birdsong Wake Up Porter 5.8%	10
T A	Petty Theives Drift Fruit Punch Seltzer 5.5%	10
L N	Red Clay Queen City Common Cider 6.9%	10
E S	Red Clay Peach Crumble Cider 6.5%	12
S	Triple C West Coast IPA 6.2%	10
	Brooklyn Brewery NA Hopypy Amber Ale	6

NON-ALCOHOLIC COCKTAILS

PERA DE OTONO / 12
zero-proof tequila, pear pureé, lime, cinnamon maple syrup

POMME D'AUTOMNE / 12

zero-proof gin, apple cider, lemon, vanilla molasses syrup

BY THE GLASS WINES

R	Pinot Noir – Louis Latour “Valmoissine”; Provence, FR 2021	14/56
E	Pinot Noir – Belle Glos “Clark & Telephone”; Santa Barbara County, CA 2022	22/94
D	Red Blend - Angels & Cowboys; Sonoma County, CA 2021	14/56
S	Cabernet Sauvignon – Omen; Santa Rita Hills, CA 2020	14/56
	Malbec - Decero “Remolinos Vineyard”; Mendoza, ARG 2019	14/56
	Tempranillo – La Perla Rioja Reserva, Rioja, ESP 2014	15/62
	Super Tuscan - Tenuta Monteti “Caburnio”; Tuscany, IT 2017	16/60
	Bordeaux Blend – Chateau Prieure de Blaignan; Medoc, FR 2016	18/66

W	Pinot Gris – Lady Hill; Willamette Valley, OR 2022	14/56
H	Sauvignon Blanc – Fernlands; Marlborough, NZ 2022	11/44
I	Sauvignon Blanc – Domaine Gerald Fiou Sancerre, FR 2022	20/70
T	Grüner Veltliner – Weszeli; Langenlois, AU 2021	14/56
E	Riesling – Lingenfelder “Bird Label” Kabinett; Pfalz, GER 2020	14/56
S	Chardonnay - The Calling; Sonoma Coast, CA 2021	16/60
	Albarino – Lamilla; Riax Biexas, ESP 2022	15/62

R	Negroamaro - Calafuria; Puglia, IT 2021	11/44
O	Mourvedre, Grenache Gris - Lafage “Miraflores”; Languedoc-Roussillon, FR 2022	14/56
S		
E		

B	Pinot Noir - Lucien Albrecht, Brut Rose; Cremant D'Alsace, FR NV	15/62
U	Macabeo - German Gilibert, Cava Brut Reserva; Catalonia, ESP NV	12/50
B	Chardonnay, Pinot Noir - Veuve Devaux Grande Réserve; Champagne, FR NV	25/105
B		
L		
E		
S		