

DUCK CONFIT HASH
Green Bean Ragu | Mornay
Breadcrumbs | Soft Scrambled Egg 15

SWEET CORN FUNNEL CAKE
Blueberries | Mascarpone 8

GRANOLA
Plums | Greek Yogurt 7

ZUCCHINI BREAD
Cream Cheese | Pepitas
Crystalized Ginger 6

**HEIRLOOM TOMATO
PANZANELLA**
Cucumbers | Basil | Parmesan
Croutons | Buttermilk Dressing
12

SIDES

**BREAKFAST SAUSAGE
BACON FILET
DUCK FAT POTATOES
CHEESE CURD GRITS**
6

**MULTIGRAIN TOAST
RYE TOAST
BAGEL**
butter & jam
4

ROASTED MUSHROOMS
Green Garlic | Red Grits
Duck Egg | Porcini Popcorn 14

CURED WILD SALMON
Herbed Goat Cheese
Seasonal Crudité
Crumbled Duck Egg | Bagel 140

MARYLAND CRAB CREPE
Soft Poached Egg | Rapini
Calabrian Chili Hollandaise 16

**CHAI BREAD PUDDING
FRENCH TOAST**
Toffee Sauce | Pecans
Stone Fruit | Chantilly 12

TWO EGGS ANY STYLE
Duck Fat Potatoes
Sausage or Bacon | Toast 11

FRIED CHEESE CURDS
Bloody Mary Ketchup
Hoppy Mayo 8

HAMBURGER SANDWICH
Dijonaise | Brun Uusto Cheese
Rye 12

DUCK FAT DOG
Chicago Style | Instant Pickle 10

RICE CAKE FINGERS
Kimchi Sauce 7

CHILI CHEESE FRIES 7
ADD DUCK EGG 4

BUBBLES BY THE GLASS 6 O Z
 Champagne MOËT IMPERIAL *Epernay* 25
 Prosecco TIAMO *Veneto* 9
 Sparkling Rosé RACK & RIDDLE *California* 16

DRAUGHT WINE 5 O Z / 8 O Z 12/18
 Chardonnay SANFORD *Santa Barbara*
 Sauvignon Blanc RUTHERFORD HILL *Napa*

WHITE BY THE GLASS 5 O Z / 8 O Z
 Chardonnay HEALDSBURG *California* 8/11
 Chardonnay LAPOSTALLE *Mendoza* 13/19
 Terret/Vermentino MARIUS *France* 8/12
 Sauvignon Blanc CLOUDY BAY *NZ* 15/22
 Sauvignon Blanc TWIN ISLANDS *NZ* 9/14
 Chenin/Viognier WHITE DOE *California* 9/14

ROSÉ BY THE GLASS 5 O Z / 8 O Z
 Rosé Aghiorghitiko ZOE *Greece* 8/12
 Vin Gris de Cigare BONNY DOON *California* 10/15

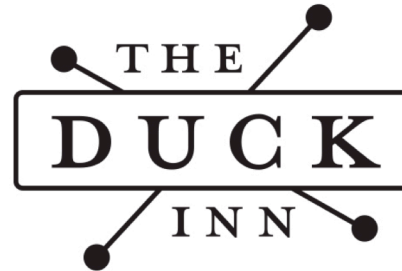
RED BY THE GLASS 5 O Z / 8 O Z
 Pinot Noir VINUM *California* 9/14
 Pinot Noir DUTTON GOLDFIELD *River* 19/29
 Cabernet TORTOISE CREEK *California* 9/14
 Cote du Rhone CH MONTFAUCON *Lirac* 10/16
 Bordeaux Blend DECOY *Sonoma* 12/18
 Malbec SALENTEIN *Mendoza* 10/16

BUBBLES
 Champagne MOËT *Epernay* 95
 Sparkling ETOILE BRUT *California* 58
 Champagne FEUILLATTE *Epernay* 75
 Champagne VEUVE CLICQUOT *Reims* 125
 Champagne KRUG GRANDE CUVÉE *Reims* 295
 Champagne DOM PÉRIGNON '04 *Epernay* 350

ROSÉ
 Rosé Aghiorghitiko ZOE *Greece* 35
 Rosé M CHAPOUTIER *Côtes du Rhône* 36
 Vin Gris de Cigare BONNY DOON *California* 38
 Rosé FIFI *California* 70
 Sparkling Rosé RACK & RIDDLE *California* 65
 Rosé JEAN LUC COLUMBO 1.5 L *Provence* 65

METROPOLIS
 Coffee 5 | Espresso 4/6 | Cappucino 5

MIMOSA
 Orange | Watermelon | Pineapple 7



BRUNCH COCKTAILS

ALL OUT OF BUBBLEGUM
 Aylesbury Duck | Giffard Banane du Brésil
 Watermelon | Pineapple | Lemon
 IO

BLOODY MARY
 Aylesbury Duck | San Marzano Puree
 Lemon | House Spice Mix
 IO

CORN N' OIL
 Coruba Dark Rum | Velvet Falernum
 Lime | Molasses | Bitters
 IO

CÀ PHÊ ĐÁ VITAE
 North Shore Aquait
 Firelit Coffee Liqueur
 Café du Monde Honey Syrup
 I4

DRAUGHT KÖLSCH
 Schlafly | 4.8% 6
CUCUMBER MINT RADLER
 Goose Island | 5% 6
DIE KÖNIGIN KELLERBIER
 Local Option | 6.8% 7
THE BROWN NOTE BROWN ALE
 Against the Grain | 5% 6
 IPA Lagunitas | 6.2% 6
ARC WELDER DUNKEL LAGER
 Metropolitan | 5.0% 8
MULTIGRAIN ZWICKEL LAGER
 Motor Row | 5% 6
SHOCKED APRICOT BELGIAN
 Moody Tongue | 6% 7
ST GENEVIEVE BELGIAN WIT
 Goose Island | 5.5% 8
SIDEKICK EXTRA PALE ALE
 Two Brothers | 5.1% 6
BOTTLES & CANS
ROSA HIBISCUS ALE
 Revolution Brewing | 5.8% 6
 PILS Lagunitas | 6.2% 6
SCHLITZ AMERICAN LAGER
 Jos. Schlitz Brewing Co. | 4.6% 5
TIGER LAGER TALLBOY
 Tiger Brewing, Singapore | 5% 5
DYNAMO COPPER LAGER
 Metropolitan | 5.8% 7
DOMAINE DUPAGE
 Two Brothers | 5.9% 6
APEX PREDATOR
 Off Color | 6.8% 7
UNDERTAKER
 Brewery Vivant | 6.8% *8