



Share

Fresh Cheese, honey, oat crumble, apple 10

Seafood Croquette, saffron 12

Ham & Melon, shaved melon, country ham 9

Donuts, whey caramel, dried blueberry 10

Smoked Fish, celery seed, caraway, capers 14

Savor

Swordfish Salad, castelvetro olives, crouton, egg, potato 13

Potato Rosti, duck confit, sweet onion, poached egg 17

French Toast, bread pudding, fig preserve, mascarpone 12

Fried Chicken, hot sauce, pickles, bacon-blue slaw 18

Fresh Catch, cornflour dusted, gribiche, greens 22

Shrimp & Polenta, roasted pepper, lardon, poached egg 18

Steak*, brussel sprouts, fried onion, jus 26

Eggs

Broad St. Breakfast, over or scrambled, crispy potato, bacon 12

Poached, hoe cake, cracklin, hollandaise 15

Omelette, raclette, peekytoe crab, herbs 16

Fried, sweet potatoes, chorizo, salsa verde 14

Imbibe

Blonde Mary, tomato juice, olive, togarashi 8

Bellini, sparkling brut, lychee nut syrup, peach 10

The Gothic, spiced rum, blackberry/ginger shrub, lemon 12

The Renaissance, meletti amaro, sweet vermouth, espresso 9

The Neo Classic, rye whiskey, espresso, peychaud's bitters 11

The Abstract, beet molasses, gin, egg white, orange juice 12

The Baroque, aperol, pimm's #1, heerings cherry, cucumber 10

The Poet, 1792 bourbon, balsamic, charred honey, basil 15

The Illusionist, firefly vodka, sweet tea elixir, lemon, bitters 13

Table

Bacon 5

Fruit 4

Crispy Potatoes 4

Shaved Ham 6

Poached Egg 3

Biscuit 3

Matt Canter, Executive Chef

**Consuming raw or undercooked foods may increase risk of foodborne illness*

