

# BRUNCH

## RAW BAR

### Raw Oysters - 4/ea

East Coast, Hot Sauce, Lemon, Mignonette, Cocktail.

### Shrimp Cocktail - 19

Cocktail Sauce, Horseradish.

### Tuna Tartare - 23

Avocado, Radish, Ginger Dressing, Chili Oil, Lavosh.

### Steak Tartare - 25

Dijonnaise, Slow Cooked Egg, Kennebec Chips.

## STARTERS & SALADS

### Caesar Salad - 14

Potato chips, Classic Caesar dressing.

### Wedge Salad - 14

Baby Iceberg, Neuskes Bacon, Campari Tomatoes, Maytag Blue Cheese, Chives.

### Baby Lettuce Salad - 10

Boston Lettuce, Fine Herbs, Shallot, Red Wine Vinegar.

### Bread Basket - 15

Biscuits, Muffins, Sticky Buns, Jams and French Butter.

### Yogurt Panna Cotta - 13

Granola, SC Honey, Fresh Fruit.

## ENTREES

### OMELETTES

**Bacon and Cheddar - 21**

**Wild Mushrooms, Goat Cheese, Chives - 19**

### BENEDICTS

Served with a choice of potato or salad.

**Crab Cake Benedict - 28**

Maryland Crab Cake, Poached Egg, Creole Hollandaise.

**Steak Benny - 31**

Wagyu Tenderloin, Spinach, Poached Eggs, Charon.

### Waffles - 14

Pearl sugar, maple syrup, strawberry preserves, whipped cream.

**Steak & Eggs - 34**

Ribeye, Eggs Your Way, "Potato Thing", Au Poivre Sauce.

**Breakfast Sando - 15**

Black Pepper Biscuit, Bacon, Soft Egg, Potato.

**Rigatoni Vodka - 26**

Vodka Sauce, Chili, House Made Rigatoni.

**The Lick Burger - 22**

*Add Storey Farm Egg - 3 Bacon - 5*  
House Blend, Rose Marie Sauce, American Cheese, Beef Tallow Fries, Garlic Aioli.

## FINE CUTS

### Peculiar Pig Porkchop - 41

Herb Brine, Bourbon Maple Glaze.

### Lamb Chops - 59

Colorado Lamb, Roasted Garlic, Rosemary.

### Sunday Roast - 45

Prime Rib, Whipped Potatoes, Local Carrots, Au Jus, Horseradish Sauce.

### Big Glory Salmon - 36

Black Pepper, Sorghum, Brown Butter Lemon.

### Shrimp Scampi - 25

Focaccia, Chillies, Parsley, Garlic, Butter.

## BEEF

### WEST AGED USDA PRIME

**16oz Chicago Ribeye - 69**

**8 oz Filet - 62**

### WAGYU

**6oz Filet - 49**

Margaret River 6/7

**14 oz NY Strip - 85**

Margaret River 7/8

**10oz Filet - 79**

Margaret River 6/7

**A5 Wagyu - 20 Per Ounce**

2oz min

### DRY AGED USDA PRIME

**18oz Bone In Ribeye \$75**

45 Day Dry Age

**16 oz Bone In NY Strip \$78**

45 Day Dry Age

## ENHANCEMENTS

**Béarnaise - 3**

**Au Poive - 7**

**Bordelaise - 7**

**Chimichurri - 3**

**L-1 sauce - 3**

**Lobster Tail - 25**

**Crab Cake - 20**

## SIDES

**Beef Tallow Fries - 10**

Garlic Aioli.

**Brussel Sprouts - 12**

Dijon, Parmesan, Chives.

**Asparagus - 14**

Grilled Asparagus, Lemon, Parmesan, Pink Peppercorn Fondue.

**Mac and Cheese - 15**

*Add Crab Meat - 12*  
Toasted Bread Crumb, Black Truffles.

**Button Mushroom - 12**

Garlic, Thyme, Sherry.

**The Loaded Potato - 15**

Salt Roasted, Aged Cheddar, Nuskes Bacon, French Butter Creme Fraiche, Chives.

**"The Potato Thing" - 12**

*Make Royal: aged parmesan and caviar - 12*  
Pave, Herbs, Sea Salt.

**Whipped Potato - 12**

French Style, Chicken Jus, Garlic Confit.

**Broccolini - 14**

Butter, Charred Lemon.