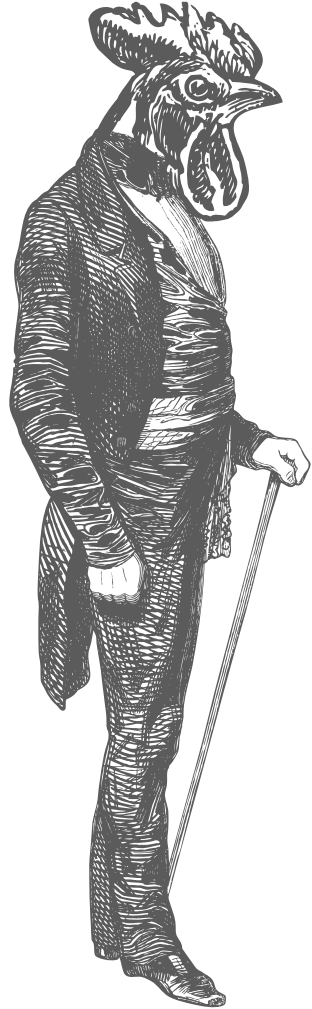


# EVENING★STAR

## BRUNCHTIME



### DRINK

**EVENING STAR BLOODY MARY**  
garnished with grilled cheese  
and bacon  
7

**BLOOD ORANGE MIMOSA**  
sparkling brut, grand marnier,  
chocolate bitters, blood orange juice  
7

**YOGURT BOWL** 7  
banana / shaved coconut / orange / granola

**BABY ARUGULA** 8  
lemon / olive oil / crispy shallots  
pecorino romano

**BLUEBERRY PANCAKES** 10  
whipped cream / toasted pecans

**FRIED CHICKEN & WAFFLE** 14  
bourbon maple syrup / bacon  
fresno chili sauce

**FRENCH TOAST** 11  
bananas / peanut butter mousse

**HAM & CHEESE BENEDICT\*** 12  
english muffin / poached egg / pimento cheese  
hollandaise / mixed greens

**HUEVOS LOCA TOSTADA** 10  
corn tortilla / scrambled eggs / pico de gallo  
cheese / cilantro / fresno chili sauce

**DEL RAY FARMERS MARKET OMELETTE** 10  
mixed greens salad

**THREE EGGS ANY STYLE\*** 11  
bacon or sausage / hash browns

**SAUSAGE EGG & CHEESE BISCUITS** 10  
mixed greens salad

**CHORIZO HASH\*** 13  
roasted potatoes / red bell pepper  
two sunny-side-up eggs

**PRIMANTI SANDWICH** 12  
salami / provolone / pepper slaw  
fried egg / french fries

**FRIED CHICKEN SANDWICH** 12  
pimento cheese / pickles  
hot sauce / lettuce / tomato / french fries

**PIMENTO BACON BURGER\*** 14  
8oz patty / lettuce / tomato / french fries  
add for \$1: fried egg top

**DUCK HASH\*** 14  
duck confit / roasted potatoes / black beans  
two sunny-side-up eggs / red bell pepper aioli

## COMPANIONS



**STONE GROUND CHEDDAR GRITS** 4

**BACON** 4

**BREAKFAST SAUSAGE** 5

**WAFFLE** 3

**TOFFEE PECAN CINNAMON BUN** 4

**SOURDOUGH TOAST & JAM** 4

**BISCUITS & SAUSAGE GRAVY** 5

**MIXED GREENS SALAD** 6

**2 BUTTERMILK BISCUITS** 4

## KIDS



**GRILLED CHEESE** 6 **CHEESEBURGER\*** 7

**FRIED CHICKEN** 6 **FRENCH TOAST** 6

**CONTINENTAL** 6

SINCE OPENING, WE'VE ALWAYS SERVED AND CELEBRATED THE BEST OF WHAT'S GROWN AND RAISED IN OUR REGION, AND THOSE PRODUCTS ARE FEATURED THROUGHOUT THE MENU, CHANGING WITH THE SEASONS. WE ALSO GROW AND HARVEST DAILY A VARIETY OF FRESH PRODUCE FROM OUR OWN SMALL ROOFTOP FARM, INCLUDING MANY HEIRLOOM VARIETIES.

\*SOME ITEMS ARE COOKED TO ORDER AND MAY CONTAIN RAW INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

CHEF JONATHAN TILL / GENERAL MANAGER NEEL LASSETTER