

# 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

**CAROLINA PULLED PORK HASH**  
crispy shallots / roasted potatoes / bbq aioli  
two sunny-side-up eggs 14

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

**WHOLE WHEAT PANCAKES**  
blueberry compote / whipped cream 10

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

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

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

**THE VERMONT**  
fried chicken / cinnamon bun / candied bacon  
vermont cheddar / vermont maple aioli  
two over-easy eggs / french fries 12

#### FRIED CHICKEN & WAFFLE

bourbon maple syrup / bacon  
housemade hot sauce 14

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

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

**VERY CHERRY STUFFED FRENCH TOAST**  
marscapone / peasant bread 11

**YOGURT BOWL**  
pineapple / melon / strawberries / granola 7

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

**HOUSE CURED BACON BENEDICT\***  
english muffin / poached egg  
house cured canadian bacon  
hollandaise / mixed greens 13

**KALUA PIG BURRITO**  
pork / scrambled eggs / american cheese  
tater tots / sour cream / pineapple hot sauce  
mixed greens 13

## COMPANIONS



STONE GROUND CHEDDAR GRITS 4

BACON 4

BREAKFAST SAUSAGE 5

WAFFLE 3

FUNFETTI 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