



WEEKEND BRUNCH

SATURDAY & SUNDAY 8AM - 4PM

 **Bubbles & Concoctions** 



<p>Mimosa 9 Orange, Strawberry Lemonade, Blood Orange, Spiked Cherry.</p>	<p>Red Sangria..... 9 Cabernet Sauvignon with floral blanc vermouth steeped with citrus, honey and cinnamon. Nitrogen-infused for a velvety smooth finish.</p>	<p>Herb Sparkling Wine 9 Fresh mint, rosemary, thyme and lavender in sparkling white wine.</p>
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All Day Breakfast

- Baked Lemon Blueberry French Toast** 13
 Lemon-infused brioche French toast topped with a zesty house-made lemon curd and fresh blueberry compote, garnished with vanilla whipped cream.
- Avocado & Egg Toast** 12
 Sous vide egg, sliced avocado, house-made tomato jam, arugula and pickled red onion garnished with lemon crème fraiche on toasted bread.
Add smoked salmon [+6]
- TGK Eggs Benedict** 13
 Our flaky, house-made cheddar biscuit, topped with smoked ham, sous vide egg and hollandaise sauce.
- Southern Eggs Benedict** 14
 Our flaky, house-made cheddar biscuit topped with smoked ham, creamed spinach and a sous vide egg, finished with creamy tomato gravy.
- Cheddar Biscuit Sandwich Plate** 15
 Egg soufflé, bacon jam, applewood-smoked bacon, arugula and aged cheddar cheese on our flaky, house-made cheddar biscuit. Served with sides of crushed rosemary potatoes and fresh seasonal fruit. *[Sandwich only..... 10]*
- Ultimate Cinnamon Roll** *[limited availability]* 6
 Warm and oversized, a scratch-made buttermilk brioche roll layered with buttery cinnamon brown sugar and smothered in rich cream cheese frosting.

Sandwiches & Skillets


- Ham & Pimento Cheese Melt** 11
 Baked ham, house-made pimento cheese, apricot sage aioli and arugula warmed-pressed on multi-grain bread.
- Roasted Turkey Club Sandwich** 13
 Roasted, sliced turkey breast on a fresh-baked pretzel roll topped with aged cheddar cheese, applewood-smoked bacon, vine-ripe tomatoes, arugula, peppercorn aioli and a tangy honey mustard. Served hot.
- Shakshuka** 13
 A warm and zesty skillet of spiced tomato, onions, green peppers, zucchini and mushrooms, finished with two fried eggs, feta cheese and toasted bread tips.
- Biscuits & Gravy** 13
 Warm, house-made cheddar biscuit topped with creamy sausage and bacon gravy, finished with sautéed peppers, poached egg, scallions, and smoked salt. Served with a side of fresh cucumber and tomato relish.

 **Sides** 

Chips • 1 ⁵⁰	Tomato Bisque • 4 ⁵⁰	Mac & Cheese • 3 ⁵⁰
Potato Salad • 3	Tossed Arugula Salad • 3	
Fresh Fruit • 4	Crushed Potatoes • 3	

Salads & Bowls

- Berry Bacon Spinach Salad** 15
 Applewood-smoked bacon, fresh strawberries, raspberries, blackberries, blueberries, and feta cheese on a bed of baby spinach with house-made croutons and warm bacon Dijon vinaigrette on the side.
- Mediterranean Salad** 13
 Tomato and cucumber tossed in a Greek vinaigrette, feta cheese, olives and pickled red onions on a bed of baby spinach and hummus.
Add smoked salmon [+6] Add marinated chopped chicken [+4]
- Heirloom Grain Bowl** 12
 Quinoa tossed with golden raisins, toasted almonds and tomato confit, topped with warm roasted cherry tomatoes and rosemary potatoes, sliced avocado, a sous vide egg and a pickled onion garnish.

 **The Tower** 
Returning Soon

A sharable selection serving 2 people..... 25

Manchego Cheese • Goat Cheese • Flatbread Crisps
 Green Grapes • Mom's Icebox Pickles

Mini Chicken Salad Sandwiches on croissant
 Mini Garden Vegetable Sandwich on croissant
 Greek Salad

Financiers, coated in Ruby chocolate
 Peanut Butter Frosted Cookie
 Strawberries & Cream Frosted Cookie
 Chocolate Salted Caramel Brownie Squares

Wine & Beer

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| <p>RED WINE</p> <p>Angeline
 Pinot Noir 12 42</p> <p>Paul Hobbs CrossBarn
 Pinot Noir 18 68</p> <p>Acumen
 Red Blend 18 68</p> <p>Angeline
 Cabernet Sauvignon 13 46</p> <p>Textbook
 Cabernet Sauvignon 18 68</p> <p>WHITE & ROSÉ WINE</p> <p>Sea Pearl
 Sauvignon Blanc 11 40</p> <p>Rombauer
 Sauvignon Blanc 15 60</p> <p>Miner
 Chardonnay 13 48</p> <p>Rombauer
 Chardonnay 16 32 65</p> <p>Figuière Le Saint André
 Rosé 12 42</p> <p>Whispering Angel
 Rosé 14 28 52</p> | <p>BUBBLES</p> <p>N/V Simonet
 Blanc de Blanc Brut 10 30</p> <p>BEER</p> <p>See case for current selections</p> |
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OUR ESTABLISHMENT IS CASH-FREE & SMOKE-FREE

Artisanal Doughnuts

Available daily from 8AM until they're gone.

We hand-craft from scratch in small batches using nothing but the highest quality ingredients.

Crème Brulee	4
Creamy vanilla custard-filled and topped with crispy, caramelized sugar.	
Peanut Butter Cup	4
Peanut butter glaze, chopped Reese's cups, chocolate salted caramel drizzle.	
Sprinkle	4
Our signature glazed doughnut whimsically decorated just for you.	
Apple Fritter	4
Juicy, crisp apples with a brown butter glaze and a dusting of nut streusel.	
Pistachio Orange	4
An old-fashioned cake donut; Fragrant orange-scented cake capped with a pistachio orange glaze and topped with crushed pistachio.	
Glazed	3
Puffy, light and just slightly chewy, veiled in a sweet vanilla glaze.	

Pastries

Tiramisu	9
Layers of chocolate coffee crunch, smooth mascarpone cream, Onyx Coffee-soaked lady fingers and rich coffee cream, finished with a chocolate disk and dusting of cocoa powder.	
Strawberry Chocolate Cream Puff	9
A light, choux pastry stuffed with our house-made chocolate brownie, strawberry jam, a rich chocolate crunch and house-made strawberry mousse, finished with a dried berry crisp.	
Paris-Brest	9
Circles of pâte à choux filled with smooth caramel hazelnut mousse and silky chocolate crémeux, garnished with mini chocolate kisses, praline crumble and gold lustered hazelnuts.	
Chocolate Onyx	9
A smooth, Onyx Coffee-infused pastry cream center, touched with salted caramel and a delicate coffee crunch atop a chocolate biscuit beautifully encased in a dark chocolate mousse.	
Berries and Cream	9
Fluffy strawberry cake intertwined with bright raspberry pâte de fruit jelly, zesty lemon curd and house-made strawberry jam veiled in a light vanilla bean white chocolate mousse and a vibrant, red-colored white chocolate glaçage.	
Macarons	3 18 half doz gift box
Selections vary seasonally - please ask a team member for current flavors.	

Daily Baked Goods

Croissants • Spinach Pastry • Tomato & Feta Knot
Oatmeal Cream Pie • Pop Tart • Big Wheel
Brownie • Cookies

Plus, other selections changing daily, so please check our bakery case!



Classic Cakes

Enjoy by the slice or a whole, 4-layer cake serving 12-14 people.

Southern Red Velvet	9 75
Vibrant red, cocoa-infused cake layered with delectable cheesecake and rich cream cheese icing, then topped with our own house-made buttercream and garnished with a swirl of gilded sprinkles and edible 23-karat gold flakes.	
Carrot	9 75
Wonderfully spiced carrot cake layered with house-made pineapple jam, rich cream cheese icing, then finished with a wisp of our own house-made buttercream and embellished with a crescent of vibrant flowers and edible 23-karat gold flakes.	
Chocolate	9 75
Incredibly moist layers of rich chocolate cake, filled with house-made chocolate buttercream, enveloped in fine, dark chocolate flakes.	
Lemon Blueberry	9 75
Zesty lemon sponge cake filled with house-made blueberry buttercream, topped with our lemon buttercream then finished with fresh Florida blueberries and edible 23-karat gold leaf.	

Signature Cakes

Available as a whole cake serving 8-10 people.

Berries and Cream	50
Fluffy strawberry cake intertwined with bright raspberry pâte de fruit jelly, zesty lemon curd and house-made strawberry jam veiled in a light vanilla bean white chocolate mousse and an elegant white chocolate glaçage topped with fresh strawberries, blueberries, raspberries, a chocolate curl and edible 23-karat gold-leaf.	

Petite Cakes

Celebration	10
Classic yellow cake layered with house-made buttercream, finished with a chocolate candle, celebration sprinkles and a gold-dusted chocolate star.	
Chocolate Salted Caramel	10
Velvety chocolate buttermilk cake layered with our house-made salted caramel buttercream finished with a chocolate glaçage and toffee crunch.	

Coffee

BY

Onyx Coffee Lab

Complimentary Milks: Whole, Skim, Soy, Coconut, Oat, Almond

Syrups (+\$1): Vanilla Bean, Hazelnut, Toasted Caramel

Brewed Coffee (free refills)	3 ⁵⁰	Latte	5
Pour Over	6	Mocha	5 ⁵⁰
Espresso	3 ⁵⁰ 4	Cold Brew Coffee	5 ⁵⁰
Cortado	4	Nitro Cold Brew	6
Cappuccino	4 ⁵⁰	Crème Brûlée Cortado	5 ⁵⁰
Lavender Vanilla Cinnamon Latte	6		
Affogato	6		
Your choice of Vanilla or Chocolate Gelato with a shot of Monarch Espresso.			

Other Drinks

Chai Latte	5	Juice	3 ⁵⁰
House-made chai, featuring loose leaf Rishi Brand black tea and spices, cut with milk. Hot or iced.		Orange or Strawberry Lemonade.	
Matcha Latte	5	Hot Tea	3
Matcha green tea with steamed milk. Hot or iced.		Jasmine, Jade Cloud, English Breakfast, Earl Grey, Peppermint Sage, Chamomile Medley.	
Hot Chocolate	3	Arnold Palmer	3 ⁵⁰
Decadent house-made dark chocolate blend with milk.		Equal parts Mighty Leaf Black tea and Lambeth Groves fresh lemonade.	
Iced Tea	3	Lemonade	6
Featuring Mighty Leaf: Black or Passion Fruit.		Your choice of Hibiscus Rose or Lavender.	

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