



# Brunch

## SMALL PLATES

### **DUCK FAT BRIOCHE, 4.**

House made rolls, cultured truffle butter

### **SMOKED FISH DIP, 15.**

House smoked fish dip, house chips

### **BEEF TARTARE, 16.**

Local minced beef, pickled mustard seeds, raw horseradish, herb aioli, house chips

## SALADS

Add protein of your choice: grilled chicken (\$6), grilled shrimp (\$8), seared steak (\$8)

### **GRILLED ROMAINE, 12.**

Spicy calabrian chili vinaigrette, croutons, roasted garlic dressing

### **SALAD LYONNAISE, 12.**

Artisan greens, soft egg, smokey bacon vinaigrette

### **SIMPLE SALAD, 8.**

Artisan greens, shaved radish, lemon vinaigrette

## HANDHELDS

### **CARRIE'S BLT, 14.**

Crisp lettuce, smokey bacon, heirloom tomato, confit garlic aioli, grilled sourdough

### **DUCK BAHN MI, 18.**

Duck confit, pickled herbs, pickled carrots, radish, toasted french bread

### **CARRIE'S BURGER, 18.**

Two all beef smash patties, american cheese, clausen pickles, bacon aioli, toasted brioche bun

## ENTREES

### **HAMILTON CHILAQUILES, 14.**

Fried tortilla chips, salsa Americana, sunny side egg, roasted jalapeño

### **SMOKED SALMON BENEDICT, 16.**

Classic eggs benedict with smoked salmon

### **STUFFED FRENCH TOAST, 16.**

Cream cheese filling, powdered sugar, seasonal berries

### **CHICKEN & WAFFLES, 15.**

Southern fried chicken tenders, bloody mary hot honey

### **SHRIMP & GRITS, 18.**

Shrimp, andouille sausage, pickled herbs, traditional grits

### **DUCK CONFIT POUTINE, 16.**

French fries, duck confit gravy, topped with herbs, slow roasted tomatoes

### **STEAK & EGGS, 26.**

Two eggs (your way), 8 oz hanger steak, hollandaise sauce

Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of blood borne illness.  
20% Gratuity will be added to parties of six or more.

