



# Brunch

Executive Chef: Michael Cooper | Executive Sous Chef: Mousa Qutteineh | Sous Chef: Jamie Douglas | Pastry Chef: Robbie Lamison

### seasonal mignonette, cocktail



- \*JAMES RIVER, VA 3.50 EA
- \*FLORIDA 3.50 EA
- \*EAST COAST 3.75 EA
- \*WEST COAST 4.00 EA
- \*add caviar 15

\*HEARTH BROILED OYSTERS 18  
beef fat bearnaise, mustard breadcrumb, chive

SHRIMP COCKTAIL 18  
cocktail, horseradish, lemon

FLORIDA STONE CRAB 22 each  
whole grain mustard, lemon



## Plateaux

\*PETITE 52  
half a dozen oysters, shrimp cocktail,  
marinated mussels, smoked fish dip

\*GRAND 95  
dozen oysters, shrimp cocktail, marinated mussels,  
smoked fish dip, seasonal crudo, lobster louie

\*ROYALE 190  
two dozen oysters, shrimp cocktail, marinated mussels,  
smoked fish dip, seasonal crudo, lobster louie, paddlefish caviar

## Pastries



PASTRY BASKET 16  
revel bar, banana bread, donut, biscotti, rolls

SWEET HAWAIIAN ROLLS 6  
petal honey butter

CHOCOLATE ESPRESSO REVEL BAR 5  
oatmeal, chocolate chip, ganache

BANANA BREAD 4  
whipped hazelnut spread

OLD FASHIONED DOHI-NUT 4  
banana glaze, jimmies

MANDELBROT 3  
dark chocolate pistachio biscotti

## Cocktails

HOUSE BLOODY MARY 12  
house made bloody mix, vodka,  
pickled vegetable, celery, old bay rim

MIMOSA  
single 10 bottle service 25

OSPREY PUNCH 12  
ask your server for the punch of the day

DAISY CHAIN 11  
dolin blanc, italicus rosolio di bergamotto,  
giffard pamplemousse, grapefruit

OSPREY BOURBON COFFEE 14  
coffee-infused old forester, heering cherry liqueur,  
giffard banana, cinnamon, cream

BOHEMIAN RASPBERRY 15  
diplomático reserva rum, two james doctor bird rum,  
triple-berry cordial, walnut orgeat, lemon

CORPSE REVIVER 12  
bobbys gin, dry curacao, cocchi  
americano, lemon, absinthe rinse

JAGGED LITTLE PILSNER 12  
arete blanco tequila, draft beer,  
housemade hot sauce, orange juice, lime

SMOKED SALMON DIP 12  
lemon, pickled mustard seed, radish, kettle chips  
+ caviar 15

DEILED FARM EGGS 15  
tomato confit, caviar, dill, za'atar

\*WINTER SALAD 15  
grilled chicory, winter radish, fennel, pecans,  
point Reyes blue cheese, orange vinaigrette  
+ chicken 9 + shrimp 12

CRAB CAKE 17  
apple and fennel salad, maple aioli, beef fat hollandaise

SUGAR TOP FARMS CARROTS 15  
fregula sarda, fennel, carrot top pesto, hazelnuts, goat feta, mint

SHAKSHUKA 14  
spicy tomato, sunny side up egg, goat feta, focaccia

LOADED BREAKFAST POTATOES 14  
gruyère mornay, cremini mushroom, green garlic,  
calabrian chile, sunny side up egg

CROQUE MADAME 14  
semolina bread, applewood smoked ham, mornay,  
runny egg, salt & vinegar chips

CRISPY FISH SANDWICH 22  
atlantic cod, lettuce, tomato, tartar sauce, salt & vinegar chips

SHRIMP & GRITS 17  
nora mills grits, andouille sausage, florida white shrimp,  
sauce romesco

SMASH BURGER 18  
double patty, american cheese, lettuce, tomato, pickles,  
comeback sauce, fries  
+ fried egg 2 + bacon 2 + eggs and bacon 3

## Sides

- 2 EGGS 5
- SLICED BACON 5
- STONE GROUND GRITS 5

