



BRUNCH

Available Saturdays and Sundays until 2:00pm

Wine Barrel Smoked Short Rib	31
Gochujang glaze, hazelnut crumbles, coffee mace grits, baby kale	
Croque Monsieur	27
Sourdough, ham, house-made dijon, comté and gruyere cheese, béchamel, winter green and endive salad	
ADD AN EGG	+2
Brittany Burger	27
Brioche, fried oysters, red leaf lettuce, spicy remoulade, hand-cut frites	
Fried Chicken Sandwich	27
Everything-seasoned brioche, red leaf lettuce, chive aioli, house-made pickles, malt vinegar hand-cut frites	

BRUNCH COCKTAILS

Traditional Mimosa	11
Sparkling wine, fresh orange juice	
Spiced Mimosa	12
Sparkling wine, local apple cider, The Winemaker's Kitchen Mulling Spices simple syrup	
LaBelle Bloody Mary	14
House-made Bloody Mary mix with fresh lime, Worcestershire and horseradish; garnished with celery, lemon, lime and olive	
Select one	Additional toppings for .50 each:
The Winemaker's Kitchen	Cheese cube
Jalapeño wine	Pickled pepperoncini
Tito's vodka	Chorizo sausage
	Toppings for 2. each:
	Applewood-smoked bacon (2 Slices)
	Blue cheese stuffed olives (3)

GF = Gluten Free | DF = Dairy Free | V = Vegetarian | E = Contains Egg

*Consuming raw or undercooked meat, poultry, seafood and eggs may increase your risk of food borne illness.

Please inform your server if you have sensitivities or allergens as we can make special preparations. Items marked as GF are made with gluten free ingredients, but please be aware that they are prepared side-by-side with items that may have gluten.