

SPIRITS & TALES

— brasserie social —

Easter Menu

STARTERS

FRESH BERRIES 11

with Maple Cinnamon Crème Fraiche

HOUSE-MADE GRANOLA 10

Greek Yogurt, Blueberries, Local Honey

GRAPEFRUIT BRULEE 7

Smoked Rosemary

HOT ORGANIC STEEL CUT OATS 9

Brown Sugar, Blueberries, Toasted Pecans

STRAWBERRY AVOCADO CAPRESE 10

*Fresh Mozzarella, English Cucumber,
Heirloom Tomatoes, Basil, Mint, Balsamic Reduction*

TOASTS

(add local cage ee egg \$3)

SMOKED SALMON TOAST 16

*Honey Mustard Drizzle, Whipped Caper Cream Cheese,
Pickled Red Onion, Fines Herbs on Sourdough*

AVOCADO TOAST 15

*Balsamic Drizzle, Cashew Cheese, Radish, Pea Shoots,
Sesame Seeds, balsamic glaze on Seeded Multigrain*

SIDES + ADD ON'S

Footprints Farm Cage-Free Egg any style 3

Applewood Smoked Bacon 9

Country Sausage Links 8

Aged Cheddar Grits 6

Potato Hash 5

Avocado 5

Toast 4

Gluten Free Toast 5

Croissant 6

Chocolate Croissant 7

ENTRÉES

S&T BREAKFAST 18

Two Local Cage- ee Eggs Any Style, Applewood Smoked Bacon or Maple Sausage, Potato Hash, Choice of Toast

OMELET 18

Three Local, Cage- ee Eggs, Spinach, Heirloom Tomato, Feta, Balsamic Glaze, served with Spring Greens, Champagne Vinaigrette

SLOW BRAISED SHORT RIB HASH 27

Sweet Potato, Red Onion, Jalapeno, Asparagus, Local Cage- ee Poached Egg, Honey Chipotle Hollandaise

CLASSIC BUTTERMILK PANCAKES 15 *add blueberries \$2 / chocolate chips \$2*

Whipped Butter, Maple syrup

BRIOCHE FRENCH TOAST 18

Caramelized Bananas, Toasted Coconut, Maple Cinnamon Crème Fraiche, Maple Syrup

SHRIMP & GRITS 23

Aged Cheddar Grits, Gulf Shrimp, Roasted Corn Pico, Crispy Tortilla

VEGAN TOFU SCRAMBLE 17

Asparagus, PA Mushrooms, Onion, Red Pepper, Fine Herbs served with Spring Greens, Roasted Garlic Champagne Vinaigrette

BOURBON MUSTARD GLAZED BAKED HAM 25

House Made Jam, Pomme Dauphinoise, Hericot Verts Almondine, Buttermilk Biscuit