

# DOWNTOWN

by Chef Jay Pisculli

## BRUNCH

### OYSTERS ON THE HALF SHELL.....22/40

champagne mignonette, spiked cocktail sauce, fresh  
grated horseradish [GF]

### ARUGULA BURRATA SALAD.....16

fresh cream stuffed mozzarella, crispy prosciutto,  
strawberries, white balsamic vinaigrette [GF]

### WATERMELON FETA SALAD.....16

blueberry, cucumber, whipped feta, mint, arugula,  
hot honey vinaigrette [GF, V]

### CRISPY DEVEILED EGGS.....12

cured egg yolk, crispy chicken skin

### “PAIN PERDU” STUFFED FRENCH TOAST.....18

whipped cream cheese, fresh berries, whipped cream,  
cinnamon bread, maple syrup [V]

### SMOKED SALMON TOWER.....24

smoked fresh salmon, avocado, dijon, dill, crème  
fraîche, onion rye toast [GFO]

### SHRIMP & GRITS.....23

cajun seasoned shrimp, chorizo, roasted tomato,  
smoked gouda grits [GF]

### WILD MUSHROOM TOAST.....14

cremini mushrooms, oyster mushrooms, house made  
ricotta, thyme, pickled shallot, pea shoots [V]

### DT EGGS BENEDICT.....18

poached egg, Taylor pork roll, hollandaise, english  
muffin, green salad, champagne vinaigrette

### DUCK EGGS BENEDICT.....24

sliced duck prosciutto, poached duck egg, hollandaise,  
english muffin, green salad, champagne vinaigrette

### SMOKED SALMON EGGS BENEDICT.....22

smoked salmon, poached egg, hollandaise, english  
muffin, green salad, champagne vinaigrette

### BECSPK.....18

Nueske's bacon, two fried eggs, Cooper sharp  
American cheese, hash brown, brioche bun, side of  
home fries [GFO, VO]

### BRUNCH BURGER.....20

8oz local Willet Hop & Grain beef, sunny up egg,  
Nueske's bacon, Cooper sharp American cheese,  
hollandaise, brioche bun, side of home fries [GFO, VO]

### SPICY BRUNCH BURGER.....21

8oz local Willet Hop & Grain beef, sunny up egg,  
Sriracha aioli, spicy chili crisp, habanero pepper jack  
cheese, hollandaise, brioche bun, side of home fries  
[GFO, VO]

### NUTELLA BOMBOLONI.....12

warm Italian donut stuffed with Nutella, whipped  
cream, fresh berries [V]

### CRONUTS.....10

chocolate stuffed crispy croissant donuts [V]

## BRUNCH DRINKS

### DOWNTOWN BLOODY MARY.....12

Tajín rim, pepperoncini, olive, grilled lemon

#### *bloody mary add ons:*

black tiger shrimp.....4

Nueske's bacon.....3

deveiled egg.....3

### ESPRESSO MARTINI.....12

vodka, coffee liqueur, vanilla simple, Batch Coffee cold  
brew

### MIMOSAS BY THE GLASS.....9

prosecco, fresh orange juice

### MIMOSAS BY THE BOTTLE.....35

(serves 2-4) one bottle of prosecco, fresh juice mixers,  
fresh berries

### BATCH COFFEE DRIP.....3

locally roasted, free refills

GF = Gluten Free / GFO = Gluten Free Optional / VG = Vegan / VGO = Vegan Optional / V = Vegetarian / VO = Vegetarian Optional

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions  
20% gratuity added for parties of 6 or more / maximum of 4 separate checks per party