



## S&S BRUNCH MENU

- begin -

### FOR THE TABLE

house-cured salamis and smoked meats, rotating cheeses, pickled vegetables and proper accoutrements, with crostini \$30

- main fare -

### ROOFTOP BENEDICT

two poached eggs on a split english muffin, topped with blistered cherry tomatoes, roasted shallots, herb oil, and our chimi-hollandaise, served with breakfast potatoes \$16

### FRENCHIE TOAST

ginger & cinnamon challah bread, fresh berries, ohio maple syrup, served with breakfast potatoes \$14

### SHIRES' BROKEN YOLK SANDWICH

broken yolk egg, thick-cut bacon, gem lettuce, tomato, and bbq aioli, served on a brioche bun with breakfast potatoes \$14

### DOWN HOME DINER

two eggs your way, thick-cut bacon, breakfast potatoes, and buttered toast \$14

### SHIRES BURGER

8oz imperial farms wagyu beef burger,\* gem lettuce, tomato, onion, house pickles, brioche bun, served with breakfast potatoes \$18  
+ \$.75 cheddar

### LINCOLN'S FILET & EGGS

petite filet, breakfast potatoes, two eggs your way, topped with chimi-hollandaise \$28

### FRIED CHICKEN BREAKFAST

fried chicken breast over breakfast potatoes with two over-easy eggs and chimi-hollandaise \$18

- salads -

### WOOD-FIRED ARTICHOKE SALAD

jospoer oven wood-fired ginger and pepper marinated artichokes, artisan field greens, parmesan, ginger dressing, crostini \$14

### CINCINNATUS CAESAR

hearts of romaine, blistered cherry tomatoes, parmesan, scratch caesar, crostini \$12

- a la carte sides \$5 -

thick-cut bacon

breakfast potatoes

fresh seasonal berries

english muffin or toast + butter

mixed greens with banyuls vinaigrette

- late morning sips -

### REVENGE ON AQUILLA COOK \$12

house-infused vodka, spicy bloody mix, pickled garden vegetables, celery salt rim

### SIMPLE MIMOSA \$10

cava and fresh orange juice

### FLOWERS IN YOUR HAIR \$14

tito's vodka, fresh lemon, pom simple, rosewater, sparkling wine, candied hibiscus flower

### HOUSE FROSÉ \$12

house rosè, vodka, strawberry simple, citrus, frozen to perfection

- draft cocktails -

### GARDEN PARTY SANGRIA \$12

white wine, peach brandy, triple sec, fresh berries

### LOVER'S LANE \$13

aged rum, peach simple, green tea, fresh lemon

### TERRACE SUNSET \$13

el jimador tequila, mezcal, orange, mango, fresh lime

### LITTLE VIOLETA \$13

vodka, aloe vera, lemon, blue butterfly pea flower tea, pineapple

