



## SUNDAY BRUNCH MENU

### - salads -

#### ARUGULA SALAD

arugula with roasted butternut squash, crumbled goat cheese, and pepitas, served with a banyuls vinaigrette \$13

#### BRUSSELS SALAD

shaved brussels mixed with spanish manchego and sweet peppadews, tossed in a lemon caesar dressing \$12

#### CINCINNATUS CAESAR

hearts of romaine and blistered cherry tomatoes, tossed in our scratch caesar, served with crostini \$12

### - 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 \$14

#### SHIRES' BROKEN YOLK SANDWICH

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

#### DOWN HOME DINER

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

#### LINCOLN'S STEAK & EGGS

grilled tenderloin, breakfast potatoes, two eggs your way, topped with chimi-hollandaise \$28

#### SHIRES' BURGER

8oz imperial farms wagyu beef burger,\* with melted cheddar, arugula salad, tomato, onion, house pickles, brioche bun, served with seasoned fries \$18

### - share -

#### FOR THE TABLE

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

### - a la carte sides \$5 -

thick-cut bacon  
breakfast potatoes  
fresh seasonal berries  
english muffin or toast + butter  
arugula salad

### - late morning sips -

#### REVENGE ON AQUILLA COOK

house-infused vodka, spicy bloody mix, pickled garden vegetables, celery salt rim glass \$12 // carafe \$20

#### SIMPLE MIMOSA

cava and fresh orange juice  
glass \$10 // carafe \$20

#### FIG BOURBON SOUR \$12

four roses bourbon, house made fig balsamic simple syrup, lemon

#### CRANBERRY MULE \$12

tito's vodka, domaine de canton ginger liqueur, house-made cranberry simple syrup, soda, lime

#### AUTUMN SPICED SIDECAR \$13

house-infused apple pear brandy, gran gala orange liqueur, lemon, pie spice rim

#### BROWN BUTTER OLD FASHIONED \$13

brown butter washed four roses, bitters, maple syrup, orange, cherry

#### SPICED HOT APPLE CIDER

\$5 + SPIRIT OF YOUR CHOICE  
hot apple cider, steeped spice blend, spirit