



## S&S BRUNCH

### to share

#### FOR THE TABLE \$33

chef selected cured meats and cheeses, castelvetro olives, caper berries, pickled grapes, marcona almonds, honeycomb, toasted crostini

#### PAN-SEARED CRAB CAKES\* \$17

lemon arugula, chimi-remoulade, grilled lemon

#### SMOKED SALMON\* & ARTICHOKE SPREAD \$13

pickled onion, crispy capers, toasted crostini

#### FRIED GREEN TOMATOES \$13

creamy goat cheese ricotta, hot honey, crispy bacon, pickled grapes  
add red argentine shrimp\* +\$10

#### EMPANADA TASTING \$14

three seasonal crispy ché empanadas, chimichurri  
(one of each variety)

### greens

add grilled chicken +\$7, red argentine shrimp\* +\$10, arctic salmon\* +\$15

#### LA DIOSA VERDE "GREEN GODDESS" \$13

bibb lettuce, shaved radish, heirloom tomatoes, pickled onion, green goddess dressing, toasted sunflower seeds

#### SPINACH SALAD \$13

jospo-grilled onions, crispy prosciutto, strawberries, feta, bacon banyuls vinaigrette, crushed marcona almonds

#### CININNATUS CAESAR \$12

hearts of romaine, heirloom tomatoes, scratch caesar, parmesan, crostini

\*consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness

## mains

#### ROOFTOP BENEDICT \$16

two poached eggs,\* english muffin, prosciutto, wilted arugula and tomatoes, chimi-hollandaise, breakfast potatoes

#### CRAB CAKE BENEDICT \$23

two poached eggs,\* two seared crab cakes, wilted arugula and tomatoes, chimi-hollandaise, breakfast potatoes

#### FRENCHIE TOAST \$15

chef's whim custard soaked french baguette, seasonal toppings

#### DOWN HOME DINER \$16

two over-easy eggs,\* choice of applewood bacon or shires' breakfast sausage, breakfast potatoes, choice of english muffin or multigrain toast, fresh fruit garnish and preserves

#### SHRIMP & GRITS \$17

red argentine shrimp,\* creamy parmesan polenta, peppers and onions, chorizo gravy  
add egg +\$2

#### FRIED EGG BLT \$16

two over-easy eggs,\* toasted multigrain, applewood bacon, lemon arugula, "market best" tomatoes, herb aioli, seasoned french fries

#### AVOCADO TOAST \$13

toasted multigrain, smashed avocado, arugula, heirloom tomatoes, bacon banyuls vinaigrette, herb aioli, toasted sunflower seeds  
add egg\* +\$2, red argentine shrimp\* +\$10, seared crab cake\* +\$7, arctic salmon +\$15

#### LONGWORTH'S BURGER \$18

8oz allen brothers burger\*, white cheddar, arugula, tomato, onion, brioche bun, seasoned french fries, pickles and herb aioli on the side  
add an egg +\$2

## accompaniments

#### APPLEWOOD BACON \$5

#### SHIRES' BREAKFAST SAUSAGE \$5

#### BREAKFAST POTATOES \$4

#### ENGLISH MUFFIN OR MULTIGRAIN TOAST \$3

#### FRESH SEASONAL FRUIT \$5