



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

CINCINNATUS 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