



## S&S BRUNCH

### to share

#### FOR THE TABLE \$33

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

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

lemon arugula, chimi-remoulade, grilled lemon

#### SPINACH ARTICHOKE FONDUE \$14

gruyere, garlic-parmesan breadcrumbs, grilled multi-grain bread

#### BREAKFAST EMPANADAS \$14

three sausage, egg, cheese empanadas chimichurri

#### CHOCOLATE HAZELNUT \$13

BEIGNETS  
powdered sugar, dulce de leche, raspberry preserves

### greens

add grilled chicken +\$9,  
antarctic salmon\* +\$17,  
red argentine shrimp\* +\$12

#### WINTER WEDGE \$14

iceberg, warm butternut squash, onion, and heirloom tomatoes, gorgonzola dressing, blue cheese crumbles, applewood bacon, toasted hazelnuts

#### CININNATUS CAESAR\* \$14

hearts of romaine, heirloom tomatoes, scratch caesar, parmesan, crostini  
\*\*white anchovies available upon request

\*ITEMS MARKED WITH AN ASTERISK\* MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

### mains

#### ROOFTOP BENEDICT \$19

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 \$17

espresso custard, dulce de leche maple syrup, whipped cream, candied walnuts, berries

#### DOWN HOME DINER \$18

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 \$18

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, tomato, chimi-remoulade, seasoned french fries

#### AVOCADO TOAST \$13

smashed avocado, arugula, butternut squash, red onion, tomato, multi-grain bread  
add egg\* +\$2, grilled shrimp\* +\$12,  
seared crab cake\* +\$8, antarctic salmon +\$17

#### LONGWORTH'S BURGER \$19

8oz allen brothers burger\*, white cheddar, arugula, tomato, onion, brioche bun, seasoned french fries, pickles and chimi-remoulade  
add an egg +\$2

### accompaniments

APPLEWOOD BACON \$7

SHIRES' BREAKFAST SAUSAGE \$7

BREAKFAST POTATOES \$6

ENGLISH MUFFIN OR MULTIGRAIN TOAST \$3

FRESH SEASONAL FRUIT \$6

SAUSAGE, EGG, CHEESE EMPANADA \$5

# S/S BRUNCH LIBATIONS

## brunch

**REVENGE ON AQUILLA COOK** \$12  
house-infused vodka, spicy bloody mix,  
pickled garden vegetables, celery salt rim

**SIMPLE MIMOSA** \$12  
cava and fresh orange juice glass

## high proof

**THE GREAT PUMPKIN** \$13  
rye whiskey, pumpkin maple simple,  
aquafaba foam

**OVER THE MOON** \$13  
silver tequila, triple sec, lime,  
blood orange, simple

**SWAY** \$13  
gin, lemon, pom juice, rosemary simple

## low proof

**BOBBING FOR BERRIES** \$12  
vodka, apple cider, fresh  
blackberries, cava

**DI SARONNO SOUR** \$12  
disaronno amaretto, rye whiskey,  
lemon, lime, simple, aquafaba foam

## no proof

**CUCKOO FOR COCOA** \$8  
dark chocolate, dulce de leche,  
vanilla, cinnamon, cream, milk

**ORCHARD DAYS** \$6  
warm apple cider steeped  
with mulling spices

**OF ORANGES AND HERBS** \$6  
blood orange juice, rosemary simple, soda

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SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE  
ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

# wine by the glass

## SPARKLING BY THE GLASS

poema cava,  
catalonia, spain 11

maschio prosecco,  
italy 12

## WHITE BY THE GLASS

keutia albarino,  
spain 10

delle venetzi, pinot grigio,  
italy 10

overstone sauvignon blanc,  
new zealand 14

gerald talmud chardonnay,  
france 12

highway 12 chardonnay,  
california 12

van schlienitz riesling,  
germany 12

## RED BY THE GLASS

poppy cabernet sauvignon,  
california 10

big red monster zinfandel,  
california 14

chime pinot noir,  
california 10

twenty rows cabernet sauvignon,  
california 16

baby blue meritage,  
california 17

## suds

### DRAFT

rotating seasonal selections and domestic suds ask  
your server or bartender for our current offerings

## CANNED AND BOTTLED

SEASONAL MADTREE 7

SEASONAL RHINEGEIST 7

MICHELOB ULTRA 5

BUDWEISER 5

BUD LIGHT 5

MILLER LITE 5

HEINEKEN 6

COORS LIGHT 5

MODELO ESPECIAL 6

STELLA ARTOIS 7

GUINNESS 7

WHITE CLAW 6