

Champagne Brunch

Served 11 am – 3 pm Saturday and Sunday

SIP

Zardetto Private Cuvee, Prosecco, Italy 7

Naveran Cava Brut Rosé, Spain 9/38

Saint Hilaire Brut, France 10/38

Montelliana Prosecco, Italy 24

Bailly-Lapierre Cremant Rosé, France 36

Original Mimosa 5.5

Bubbly with a touch of orange juice

Bartender's Mimosa 5.5

Bubbly with bartender's choice of juice

Mango Mimosa 5.5

Mango, pineapple, and lime

Tahitian Peach Mimosa 5.5

Peach, Tahitian vanilla, raspberry and Sevilla orange zest

Michelada 7

Draft lager with Bloody Mary mix and seasoned salt rim over ice
garnished with pickled okra

SAVOR

NC Grit Bowl 13

Roasted corn and smoked cheddar NC grits, local squash, sweet potato, red onion, spinach and mushrooms, topped with a fried egg.

Sweet Potato Hash 12

With avocado and fried egg.

Brioche French Toast 11

Rosemary-orange syrup and whipped mascarpone

Add bacon 4

TRiO Benedict 14

La Quercia Prosciutto Americano, balsamic roasted tomato and fried eggs topped with a gruyere and white cheddar Mornay sauce on a toasted English muffin

Avocado Romesco Toast 9

Harvest grain toast with a Romesco spread topped with balsamic tomatoes, sliced avocado and a fried egg