

The Standard Pour

The Standard Pour is dedicated to using the highest quality, local/southern sourced ingredients possible.

Brunch

- \$6 **DOUGHNUTS** choice of cinnamon-sugar or lemon-glazed
- \$7 **AVOCADO TOAST** feta, sunflower seeds, radishes, cilantro
- \$8 **ELVIS TOAST** peanut butter, bananas, chocolate sauce, roasted peanuts, bacon
- \$11 **THE STANDARD** patty sausage or bacon, 2 eggs, hash, sourdough toast or ½ waffle
- \$11 **FRITTATA** choice of: *bacon • sausage • chorizo • ham* | mushrooms, cherry tomatoes, spinach, and a simple salad
- \$12 **CHICKEN SANDWICH** fried chicken thigh, sweet chili slaw, dill pickles, sriracha mayo, fries
- \$12 **CHILAQUILES** red or green sauce, pulled pork, white onion, cilantro, cotija, sour cream *add two sunny-side-up eggs \$3*
- \$13 **BENEDICTS** (half order available \$6)
 - buttermilk biscuit, fried shrimp, seared tomatoes, spinach, poached eggs, cholula hollandaise
 - buttermilk biscuit, pork belly, arugula, poached eggs, classic hollandaise
- \$13 **SCRAMBLE** chorizo, black beans, potatoes, onions, bell peppers, guacamole, tortillas
- \$14 **CHICKEN & WAFFLE** bacon gravy, maple syrup
- \$14 **BRISKET HASH** bell peppers, onions, black beans, red potatoes, scallions, sunny-side up eggs, poblano hollandaise
- \$14 **STANDARD BURGER** LTO, pickles, cheddar, tsp aioli, bacon jam, fried egg, fries *add bacon or avocado \$2*
- \$15 **SALMON SALAD** mixed greens, watermelon radishes, red quinoa, carrots, onions, red wine vinaigrette
- \$15 **BREAKFAST SANDWICH** scrambled eggs, tomato, bacon, ham, guacamole, fries

Cocktails

- \$10 **SPRITZ À LA FRAISE** Domaine de Canton, strawberry shrub, honey, lemon, prosecco
- \$9 **BULLFIGHTER** Ketel One Vodka, beef bouillon, sangrita, Lone Star
Scottish Bullfighter - Laphroaig Float - \$11
Mexican Bull Fighter - El Silencio Mezcal Float - \$11
- \$10 **JOHN & JOE** Jameson Caskmates, Avera, simple syrup, Full City Rooster Cold Brew Coffee, mint
- \$12 **PLYMOUTH ROCK FIZZ** Plymouth Gin, rock candy syrup, lemon, cream, egg white, Topo Chico
- \$10 **RISE & SHINE** Avión Silver Tequila, blood orange juice, grenadine, lime, Topo Chico
- \$7 **BLOODY MARY** Ketel One Vodka
- \$5 **FROSÉ** St. Germain, Cardamom, rosé wine
- \$10 **BRANDY BANANA MILK PUNCH** Hennessy VS, Banane du Brésil, vanilla syrup, milk, Angostura, nutmeg
- \$8 **GOOD MORNING DAQUIRI** Plantation 3 Star Rum, Banane du Brésil, simple syrup, lime
- \$9 **ANCHOLADA** Ancho Verde, Lone Star, celery shrub, ice, lime, salt
- \$9/\$30 **NAPOLÉON** – single or carafe, Mandarine Napoléon, orange juice, orange zest, mint, prosecco
- \$3/\$9 **MIMOSA** - single or carafe

A La Carte

- \$2 **TOAST**
- \$4 **FRESH FRUIT**
- \$3 **WAFFLE**
- \$4 **YOGURT**
- \$3 **HASH**
- \$3 **2 EGGS**
- \$3 **3 PIECES BACON**
- \$3 **2 PIECES SAUSAGE**
- \$5 **BISCUIT & GRAVY**
- \$5 **FRUIT PARFAIT**

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.