

TABLE TWENTY FIVE

AN AMERICAN EATERY

SMALL PLATES

SOUP OF THE DAY 6

HERBED BISCUITS soft butter 6

CHARCUTERIE local & artisan daily selections MP

CINNAMON ROLL cream cheese frosting 6

FRUIT & NUT PARFAIT greek yogurt, honey, candied almonds, dried fruit 8

HOUSE MADE QUICHE daily selection 5

FRIED CHICKEN BLINI bourbon barrel aged syrup, chantilly cream 13

BRUNCH COCKTAILS

MIMOSA fresh squeezed oj or grapefruit 5

HOUSE BLOODY MARY salt, olive, onion 5

MICHELADA tall boy pbr, lime, tomato, salt 5

MR PINK gin, aperol, st elder, lime, prosecco 12

SALADS

CAESAR miso crouton, greens, parmesan, house caesar dressing 9

FALL MARKET roasted butternut squash, tuscan greens, cranberries, pepitas, tahini yogurt dressing 15

ROASTED BEET arugula, beets, candied almonds, pickled shallot, olive oil, sherry, fried goat cheese 12
ahi+10/salmon+10/chicken+5

SANDWICHES

BEEHIVE BURGER* niman ranch beef, smoked beehive cheese, tuscan greens, house pickles, dijon aioli 16 *bacon+2*

CUBAN house smoked pork, ham, aged white cheddar, whole grain mustard, house pickles 15

GRAVLAX BAGEL* house everything bagel, house cured salmon, whipped dill caper cream cheese, arugula 16

ENTREES

BISCUITS & GRAVY* house biscuits, chorizo sausage gravy, sunny side up eggs, house breakfast potatoes 14

EGGS BENEDICT* ham, avocado, smoked butter hollandaise, house potatoes 14

BANANAS FOSTER FRENCH TOAST caramelized bananas, pecans, chantilly cream 14 *ice cream+2*

SHAKSHUKA* spiced tomato sauce, two poached eggs, sourdough toast 14

BACON AND EGGS* house breakfast potatoes, two eggs any style, sourdough toast 11

SHRIMP & GRITS smoked gouda grits, shrimp, caramelized onion, chorizo, cherry tomato 15

BREAKFAST BURRITO daily chef selection 12

DESSERT

HOT FUDGE SUNDAE house made vanilla ice cream, solstice hot fudge, whipped cream, pistachio 8

BREAD PUDDING daily selection 8