

WEEKEND BRUNCH



10AM - 3PM

Small Plates

Bagel and House Cured Lox 14
Everything bagel, cream cheese, caper

Yogurt Parfait 8
House made labneh, pistachio granola

Fin Star Green Leaf 12
Stracciatella, cashew, asian pear

Ceviche* 14
Cucumber, dill, chili

Umami Tuna "Bombs"* 17
Truffle, tuna, avocado

Deconstructed Lobster Roll 21
Maine Lobster, lemon aioli, toasted brioche, fine herbs

Mains

Soufflé Pancakes 14
Fermented local honey, whipped butter

French Toast 14
Creme anglaise, pecan, green apple

Shakshuka 15
Stewed tomato, Fili-West farm egg, sourdough

King Crab Benedict 23
Crumpet, caviar, spinach, champagne hollandaise

Tempest Omelette 14
Crab bottarga, hollandaise, country ham

Boudin Blanc 17
Apple, hashbrowns, Fili-West farm egg

Prime Ribeye* 29
Bordelaise, hasbrown, sunny-side up egg

The Grain Bowl 16
Sage, Calabrian aioli, winter vegetables

Chilled *or* Charcoal- Roasted MKT \$

Local Shrimp
King Crab Legs
Half Lobster

Oysters*
*Lowcountry Cups
Northern
Southern*

Supplements *Pork belly 7 Boudin blanc 6*

Single*	Tempest Tower*	Double*
60	120	90



Champagne

Veuve Clicquot — 24/110

Dom Perignon — 325

Perrier Jouet Belle Époque — 325

Veuve Clicquot Rosé — 200

Krug Brut 2006 — 480

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Prices, selections, and availability is subject to change.