

BREAKFAST

<p>SMOKED ATLANTIC SALMON BAGEL* 15 <i>cream cheese, red onion, tomatoes, capers</i></p> <p>MALTED PECAN WAFFLE 12 <i>spiced pecans, warm syrup, berry compote</i></p> <p>FRENCH TOAST 12 <i>brioche bread, berry compote, warm syrup</i></p> <p>CHICKEN & WAFFLES 18 <i>buttermilk fried chicken breast, warm syrup</i></p> <hr/> <p>LINDA'S OMELET ☯ 14 <i>spinach, mushrooms, sweet onions, white cheddar, home fries</i></p> <p>TWO EGGS ANY STYLE ☯ 8 <i>home fries</i> add chicken sausage or bacon ... 13</p> <p>BRAISED BRISKET & GRITS 16 <i>stone ground yellow grits, two poached eggs, horseradish hollandaise, scallions</i></p> <p>STEAK & EGGS* 25 <i>6oz new york strip, two fried over easy eggs, home fries</i></p>	<p>CHILAQUILES 12 <i>chicken, corn tortilla, fried over easy egg, pico de gallo, avocado, sour cream, parmesan</i></p> <p>EGGS BENEDICT 13 <i>poached eggs, virginia ham, homemade english muffin, hollandaise, home fries</i></p> <p>VEGETABLE QUICHE 13 <i>sweet peppers, onions, tomatoes, goat cheese, cheddar, eggs, home fries</i></p> <p>LOBSTER SCRAMBLE 23 <i>fresh lobster, scrambled eggs, tarragon crème fraîche, toast</i></p>
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LUNCHEON

FRIED CHICKEN SANDWICH	14
<i>cheddar, garlic mayo, lettuce, tomato, french fries</i>	
AVOCADO BLT	13
<i>applewood smoked bacon, lettuce, tomato, avocado, truffle aioli, french fries</i>	
CHEESEBURGER*	14
<i>sharp cheddar cheese, house-made pickles, special sauce, french fries</i>	
ENTRÉE MARKET LETTUCE AND VEGETABLE SALAD	10
<i>champagne vinaigrette, croutons with grilled chicken ... 16 with salmon ... 22</i>	
LOBSTER COBB ☯*	24
<i>bacon, blue cheese, avocado, pickled shallots, chopped egg, creamy herb dressing lettuce</i>	

A LA CARTE

ONE EGG ANY STYLE ☯ 3	CHICKEN SAUSAGE LINKS (2) 6
STONE GROUND GRITS 3	APPLEWOOD SMOKED BACON (3) 6
HOME FRIES 4	FRESH FRUIT SALAD ☯ 6

gluten-free option ☯ 20% Gratuity Added To Parties of 8 or More

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

WINE

glass / bottle / flight

SPARKLING

Prosecco: Lovo, <i>glera, veneto, italy</i>	10 / 40
Champagne: Lallier Grande Reserve <i>grand cru, brut nv, champagne, france</i>	16 / 64
Rosé: Lucien Albrecht Cremant d'Alsace Brut, <i>pinot noir, alsace, france</i>	12 / 48

WHITE

Pinot Grigio: Montasolo, <i>veneto, italy</i>	9 / 36 / 5
Crisp Italian: Giordano Lombardo Gavi di Gavi, <i>cortese, piedmont, italy</i>	12 / 48 / 6
Sauvignon Blanc (New Zealand): Giesen, <i>marlborough, new zealand</i>	9 / 36 / 5
Sauvignon Blanc (Sancerre): Henri Bourgeois, <i>loire, france (organic)</i>	15 / 60 / 8
Chardonnay (Unoaked): Brocard "Kimmeridgien," <i>burgundy, france</i>	10 / 40 / 5
Chardonnay (Oaked): Cambria Katherine's Vineyard, <i>santa maria valley, ca</i>	11 / 44 / 6
Chardonnay (Oaked): Beringer Luminus, <i>oak knoll district, napa valley, ca</i>	15 / 60 / 8

ROSE

Provençal Rosé: Figuière Première, <i>mourvedre blend, provence, france (organic)</i> ...	11 / 48 / 6
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RED

Pinot Noir (Burgundy): Faiveley Bourgogne, <i>pinot noir, burgundy, france</i>	14 / 56 / 7
Pinot Noir (Fruity): Sean Minor, <i>central coast, ca (sustainable)</i>	11 / 44 / 6
Pinot Noir (Oregon): Anne Amie "two estates," <i>willamette valley, oregon</i>	15 / 60 / 8
Pinot Noir (California): Thomas George "cresta ridge vnyd," <i>russian river, ca</i>	15 / 60 / 8
Malbec: Andeluna 1300, <i>uco valley, mendoza, argentina</i>	10 / 40 / 5
Italian: G.D. Vajra Dolcetto d'Alba, <i>piedmont, italy</i>	12 / 48 / 6
French Blend: Brunel Côtes du Rhône, <i>grenache blend, rhone, france</i>	11 / 44 / 6
Spanish: Azul y Garanza Tempranillo, <i>navarra, spain (1L, organic)</i>	11 / 55 / 6
Bordeaux: Chateau Bonnin Lussac Saint-Emilion, <i>bordeaux, france</i>	14 / 56 / 7
Merlot: Drumheller, <i>columbia valley, washington</i>	9 / 36 / 5
Red Blend (California): Chronology, <i>petite sirah/cab/grenache/etc., ca</i>	14 / 56 / 7
Cabernet Sauvignon (Washington): Forgeron, <i>walla walla valley, wa</i>	11 / 44 / 6
Cabernet (Paso Robles): Justin Cabernet, <i>paso robles, california</i>	15 / 60 / 8
Cabernet (Napa Valley): Von Strasser Diamond Mountain, <i>napa valley, ca</i>	18 / 72 / 9
Shiraz: Mollydooker Blue Eyed Boy, <i>mclaren vale, australia</i>	15 / 60 / 8

SWEET & FORTIFIED (3oz unless otherwise noted)

Riesling: Spreitzer, <i>rheingau, germany</i>	12 / 48 / 6
Sauternes: La Fleur d'Or, <i>bordeaux, france</i>	10
Ruby Port: Smith Woodhouse "Lodge Reserve," <i>portugal</i>	8
Tawny Port (20 Year): Graham's 20, <i>portugal</i>	12
1982 Colheita Port: Krohn, <i>portugal</i>	18
Sweet Sherry: Lustau Pedro Ximénez San Emilio, <i>jerez, spain</i>	9

BEER

DRAUGHT

Stella Artois <i>euro pale lager, 4.8%, leuven, belgium</i>	7
Delirium Tremens <i>belgian blond ale, 8.5%, melle, belgium (9oz)</i>	8
Sweetwater 420 <i>extra pale ale, 5.7%, atlanta, ga</i>	7
Creature Comforts Tropicalia IPA <i>6.6% athens, ga</i>	8
Scofflaw POG Basement IPA <i>7.5%, atlanta, ga</i>	8
Great Divide Velvet Yeti Nitro Stout <i>american stout 5%, denver, co</i>	8

BOTTLES

Becks Non-Alcoholic <i>malt beverage, 0.2%, bremen, germany</i>	5
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CANS

Westbrook Gose <i>4%, mount pleasant, sc</i>	7
Orpheus Transmigration of Souls Double IPA <i>10%, atlanta, ga</i>	8
Mother Earth Sin Tax Imperial Peanut Butter Stout <i>8.1%, vista, ca</i>	7

CIDER

Treehorn Dry Cider <i>gluten free, 5.9%, atlanta, ga</i>	7
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COCKTAILS

CLASSIC BRUNCH

Mimosa 8

sparkling wine, fresh orange juice

Paces Bloody Mary 9

*house-made bloody mary mix,
three olives vodka*

Grand Mimosa 11

*champagne, fresh orange juice,
pierre ferrand dry curacao*

Seasonal Bellini 9

*champagne, house made seasonal
purée*

Café Paces 9

*café latte served with
baileys & kahlua*

BREWED BEVERAGES

Regular Coffee	4
Decaf Coffee	4
Iced Coffee	4
Cafe Latte	4-5
Americano	4
Cappuccino	4-5
Mocha	5
Hot Chocolate	3-5
Double Espresso	4-25

Add Syrup... 1

We proudly feature



Coffee and Espresso
(regular or decaf).