

PLATES

JT Pancakes	10
real maple syrup, cultured butter	(add chocolate chips or blueberries.1)
Tex Mex Omelet	11
onion, jalapeño, cheddar, hash browns	
Julia Child's Omelet	11
chevre, tender herbs, baby green salad	
Kassler Ham and Egg	18
grits, green tomato chow chow, sunny side egg	
Tofu Scramble Burrito	12
mushroom "chorizo", avocado, vegan queso fresco, salsa verde	
Mother and Child Reunion	16
biscuit, poblano cream gravy, fried chicken, 62* poached egg	
Fish and Grits	16
fried catfish, tomato gravy, bacon	
Baked Migas	10
salsa roja, scrambled egg, onion, peppers, avocado, hoop cheddar, cotija	
Chicken Tamales.	12
sunny eggs, house salsa	
Brunch Salad.	9
hard boiled egg, avocado, celery, pickled chilies, green goddess dressing	

Between Bread

served with fries or salad

Double Cheeseburger.	15
caramelized onions, jalapeños, mayonnaise, house processed cheese, benne seed bun	
Pambazo	13
mushroom "chorizo", adobo, potato, poblano slaw, cashew crema, vegan queso fresco	
Fried Chicken.	15
pickles + iceberg, mayonnaise, brioche bun	

We Make Doughnuts!

Fried to order Crullers.	9
chantilly cream, jam	

Fresh Pastries!

Individual Pastry.	4
ask your server for our daily options	
Selection of Three.	10
ask your server for our daily options	

To ensure a fair wage for all our team members, there is a 20% fair wage fee added to all checks. 100% of these monies are distributed to all of our hourly employees. If you wish to tip an additional sum, that will also be dispersed to all hourly employees.

Cocktails

Mimosa	9
fresh squeezed oj, prosecco	
Targarita	12
tequila, grapefruit, lime	
Colonel's Coffee	11
counter culture coffee, jameson, bailey's whipped cream	
Balanced Breakfast	13
gin, maple syrup, egg white, orange juice, vanilla	
Michelada	7
modelo, spicy tomato mix, chamoy + salt rim	
Harry's American Bar Original Mary.	11
organic tomato juice, vodka, tobasco, worcestershire, lemon, salt + pepper	
JT Bloody Maria	11
organic tomato juice, tequila, jalapeño, habañoero	
The Crossing	13
rye, tequila, housemade cola, lemon, habañoero shrub	
Philly Fizz	14
rittenhouse, wild chamomile, egg white, maple syrup, lemon, orange blossom, kombucha	
Cardamaro Spritz	11
dry vermouth, lemon, cava	
Wise Blood.	16
mezcal, falernum, la quintinye, dry curaçao, mole bitters	
El Convento.	14
silver + brown rum, grilled pineapple syrup, luxardo, lime	

Extras

Bacon	4
Marsh Hen Mill Grits	6
Biscuit and Jam	6
Fries	5
Poutine	7/12
Hash Browns.	5

Beverages

Counter Culture Coffee	3
Decaf / Cold Brew	
Malted Milk Cold Brew.	5
Mexican Coke.	3
Mexican Sprite.	3
Cheerwine.	3
Uncle Scott's Root Beer.	3
Mandarin Jarrito.	2
Homebucha Kombucha.	5
Fresh Squeezed Orange Juice.	5
Topo Chico Sparkling Mineral Water.	3

Beer Cans

Trophy Wife Session IPA6
Modelo.3
Ponysaurus Bière de Garde.	6
R&D 'Remix' DIPA (16 OZ).6
Fullsteam 'Above Ground Pool' Wit7
Great Lakes 'Dortmunder' Gold Lager.	6
R&D Brewery Passionfruit Gose	6
GRIMM Lite American Lager6
Botanist & Barrel Cider (350mL).14

Draft

Utica Club Pilsener-Lager.	3
Mikkeller 'Windy Hill' NE Style IPA.7
Bell's Two Hearted American IPA	6
Brooklyn Brewery 'Post Road' Pumpkin Ale.	6
Trophy Rotating Draft.	7
Carolina Brewery 'Copperline' Amber	6
Morland 'Old Speckled Hen' Bitter (Nitro)	7
Stem Cider.	6
Botanist & Barrel Cider.	6

Red Wine

Jacques Tar - French Blend.10/32
La Pajassa - Barbera d'Asti.	11/37
San Carlos Catena - Cabernet Franc	12/39
Domaine Vallot - Cotes du Rhone.12/39
Solena - Pinot Noir.14/45
Les Heretiques - Carignan.10/32
Torre Vinaria - Montepulciano D'Abruzzo.9/30

Rosè

Motta del Lupo - Nero de Troia.	8/28
Rising River- Pinotage.12/39

White Wine

Banyan - Gewürztraminer.9/30
Casamaro - Verdejo.9/30
Centorame - Pecorino.14/45
Coffele 'Ca Visco' - Soave.	13/43
Minkowitsch - Chardonnay.14/45
Dr Konstantin Frank - Chardonnay.12/39

Sparkling

Luna - Prosecco.	9/30
Bohigas - Rosato Cava.	12/39

