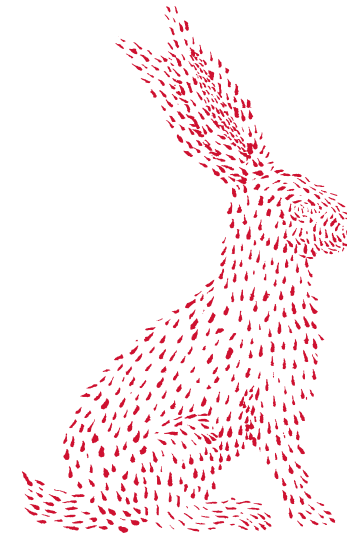
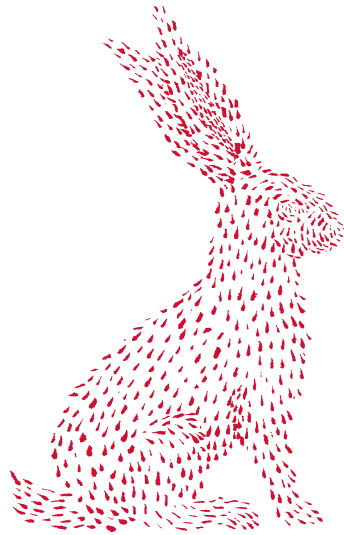


Brunch Prix-Fixe

Choose Two from Small Plates or Sweets and Stuff

And One Large Plate

\$35 Per Person



*** Not Included in Prix-Fixe**

Signature Cocktails

- 20 **Bottomless Brunch Punch** (Ingredients Vary)
- 12 **Bailoni Spritz** - Sparkling Gruner Veltliner / Austrian Apricot
- 22 **The Copper Bunny** - *Absolut Elyx Vodka / Tequila / Ginger / Pineapple / Jalapeño / Champagne*
- 12 **Morning, Noon, & Night** - Rye Whiskey / Marasca Cherry / Sherry / Cold-Brewed Coffee
- 12 **C'est La Vie **** - Japanese Whisky / Coconut Milk / Fernet / / Pistachio / Pommeau / Cocoa
- 12 **Moody Mary** - Tequila / Yuzu / Chili Pepper / Green Herbs & Vegetables
- 10 **Low Country Buck** - Bourbon / Lemon / Ginger Beer

Frozen Cocktails

- 12 **Ramos Gin Freeze** - Gin / Citrus / Orange Blossom / Oat
- 12 **Who Dat-Quiri **** - *Brandy / Rum / Amaretto / Apricot / Coconut / Becherovka / Curry*



** Contains Tree Nuts

Small Plates

- 13 Smoked Fish Toast / Jalapeños
- 11 Smoked Hamachi / Everything Doughnut *
- 13 Chilled Shrimp / Coconut Curry / Tostones
- 11 CL Bagel Tartar / Calabrese Crema
- 8 Avocado Toast / Radishes

Sweets and Stuff

- 8 Yogurt Parfait / Granola / Fresh Berries
- 5 Vanilla Bruléed Grapefruit
- 8 Chia Seed and Coconut Pudding / Fresh Berries
- 12 Roasted Banana Zeppoles / Rum Caramel *
- 12 Biscuits / Ricotta / Seasonal Jam

Large Plates

- 17 Biscuits & Gravy / Poached Eggs
- 18 Goat Bolognese / Cavatelli / Ricotta
- 15 Coconut French Toast / Pecan Rum Sauce
- 16 Spicy Black Beans / Avocado / Sunnyside up Eggs
- 21 CL Wagyu Burger / Caramelized Onion / Taleggio*
- 16 Hash o' the Day / Bellegarde Grits / Smoked Mushrooms

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs
May Increase Your Risk of Foodborne Illness,
Especially if You Have Certain Medical Conditions.

Bywater
American
Bistro