



## APPETIZERS

### House-Made Hummus

Grilled Pita, Feta Cheese, Kalamata Olives, Cucumber, Carrot, Sweet Red Pepper, Cherry Tomatoes **12**

### Spinach & Artichoke Dip

Served with Crisp Pita Chips **11**

### Rare Seared Sesame Encrusted Tuna

Asian Vegetable Slaw, Wasabi Aioli, Pickled Ginger **15**

### Chesapeake Style Crab Cakes

served with remoulade sauce and slaw **16**

## Soup

### Cheese Board

Brie, Manchego, Aged Cheddar

Served with Grapes, Apples, Brandied Fig Jam, Port-Bloomed Dried Cherries, Walnuts, Assorted Crackers **15**

Tomato Bisque  
CUP 5 | BOWL 7

French Onion au Gratin  
CROCK 8

## BRUNCH

### Eggs Benedict

Poached Eggs, Ham, Cyrano's Rolls, Hollandaise, Side of Home Fries **13**

### Omelette

Ham, Spinach, White Cheddar, Side of Home Fries **12**

### Chicken Biscuit

Two Biscuits, Hand-Breaded Buttermilk-brined Chicken Breast Strips, Honey Hot Sauce Butter, Side of Slaw **14**

### Biscuits & Gravy

Two Biscuits Topped with Two Over-Easy Eggs and Housemade Sausage Gravy **12**

### Eggs Neptune

Poached Eggs, Crab Cakes, Cyrano's Rolls, Hollandaise, Side of Home Fries **18**

### Eggs Florentine

Poached Eggs, Spinach, Avocado, Cyrano's Rolls, Hollandaise, Side of Home Fries **13**

### Farmer's Breakfast

Scrambled Eggs, Home Fries, White Toast, Choice of Sausage or Bacon **12**

### Sugarfire® Smoked Pork Hash

Crispy New Potatoes, Sweet Peppers and Onion Topped with Poached Egg and Hollandaise Sauce **14**

### Brioche French Toast

Topped with Powdered Sugar and Served with Maple Syrup and Butter, Choice of Bacon or Sausage **12**

## SIDES <sup>ALL 3.5</sup>

### Two Eggs Any Style

Bacon

Sausage

Home Fries

Biscuit Side of Gravy **2**

Toast White or Wheat



## SANDWICHES

served with your choice of slaw or french fries.

### Sugarfire® Cubano

Sugarfire Smoked Pork, Ham, Swiss, Pickles, Mustard, Mayo **15**

### Sugarfire® Smoked Turkey Reuben

Sugarfire Smoked Turkey Breast, Bavarian Kraut, Russian Dressing, Swiss Cheese on Companion® Seeded Rye Bread **15**

### Vegetarian

Goat Cheese Spread, Avocado, Local "Tony Tomato" Tomato, Baby Spinach, Roasted Sweet Pepper, English Cucumber, Sweet Onion on Griddled Companion® Five-Grain Bread **12**

### Curried Chicken Salad

With Grapes, Walnuts, Young Greens, Tomatoes, Served on Cyrano's Special Rolls **13**

### Grilled Four Cheese & Tomato Bisque

Provolone, Mozzarella, Cheddar, Swiss and Local "Tony Tomato" Tomato, on Thick Cut Companion Brioche **13** add bacon or ham \$2

### Classic Triple Decker Turkey Club

Sugarfire® Smoked Turkey, Ham, Bacon, Cheddar Cheese, Lettuce, Tomato, Mayonnaise, on White Bread **14**

## SALADS

add chicken breast or shrimp to any salad for \$4. salmon for \$6.

### House

Mixed Greens, Asiago Cheese, Cucumber, Red Onion, Cherry Tomato, Balsamic Vinaigrette **7**

### Baby Iceberg Wedge

Crisp Bacon, Blue Cheese, Cherry Tomato, Hard Cooked Egg, Buttermilk Ranch Dressing **12**

### Sugarfire® Smoked Turkey Cobb

Mixed Greens, Sugarfire Smoked Turkey, Bacon, Avocado, Hard Cooked Egg, Blue Cheese, Cherry Tomato, Buttermilk Ranch **16**

### Greek

Mixed Greens, Roasted Red Peppers, Kalamata Olives, Feta Cheese, Cucumbers, Chickpeas, Cherry Tomato, Oregano Dressing **14**

### Baby Spinach

Dried Cherries, Candied Walnuts, Strawberries, Pineapple, Grapes, Feta, Citrus-Poppyseed Dressing **14**

## BRUNCH COCKTAILS <sup>ALL 5</sup>

BLOODY MARY

MIMOSA

BELLINI



○ **RED**

	GLASS	BOTTLE
<b>Cabernet Sauvignon, Justin</b> Paso Robles, California	13	50
<b>Cabernet Sauvignon, Pavette</b> California	8	30
<b>Merlot Blend, Ammunition "The Equalizer"</b> Sonoma, California	9	34
<b>Zinfandel, Rubus Old Vines</b> Lodi, California	10	38
<b>Malbec, Zolo</b> Mendoza, Argentina	8	30
<b>Barbera D'Asti, Bricchi Astigiani</b> Italy	10	38
<b>Grenache/Syrah, Chapoutier "Belleruche"</b> Cotes du Rhone, France	9	34
<b>Tempranillo Unoaked, Venta Morales</b> Castilla, Spain	8	30
<b>Pinot Noir, District 7</b> Monterey, California	8	30
<b>Pinot Noir, Boen</b> Tri-County, California	12	46
<b>Featured Red Wine</b> Please Ask Your Server for Details	9	34

○ **BY THE BOTTLE**

<b>Barolo, Bric Cenciurio "Pittatore" 2018</b> Italy		78
<b>Bordeaux, Chateau Blaignan 2016</b> Medoc, France		46
<b>Burgundy, Joseph Drouhin "La Foret" 2019</b> Bourgogne, France		38
<b>Cabernet Sauvignon, Oberon 2020</b> Napa, California		54
<b>Cabernet Sauvignon, Substance 2018</b> Columbia Valley, Washington		36
<b>Cabernet Sauvignon, Organic, Gerard Bertrand "Naturae" 2021</b> France		34
<b>Chianti Classico, Savignola Ora 2015</b> Italy		42
<b>Chateauneuf-du-Pape, Cristia Collection 2020</b> France		68
<b>Merlot, Provenance 2018</b> Napa, California		44
<b>Pinot Noir, Ken Wright Cellars 2018</b> Willamette, Oregon		42
<b>Pinot Noir, Carbonic Maceration, The Marigny 2021</b> Willamette, Oregon		48
<b>Syrah, Klinker Brick "Farrah" 2019</b> Lodi, California		36

○ **1/2 BOTTLES**

<b>Cabernet Sauvignon, Hess "Allomi" 2018</b> Napa Valley, California		32
<b>Chianti Classico, Felsina 2018</b> Italy		28
<b>Pinot Noir, Martin Ray 2019</b> Sonoma Coast, California		24
<b>Zinfandel, Wild Thing 2017</b> Mendocino, California		26

○ **WHITE**

<b>Gruener Veltliner, Hugl Weine</b> Austria	8	30
<b>Pinot Blanc Blend, Kuentz-Bas</b> Alsace, France	10	38
<b>Sauvignon Blanc, La Petite Perriere</b> France	9	34
<b>Pinot Grigio, Collevento 921</b> Delle Venezie, Italy	9	34
<b>Chardonnay, Sea Sun</b> California	8	30
<b>Chardonnay, Crossbarn</b> Sonoma, California	13	50
<b>Unoaked Chardonnay, Chehalem</b> Willamette, Oregon	10	38
<b>Riesling, Proust</b> Mosel, Germany	8	30
<b>Rose, Rotating Selection</b> Please Ask Your Server For Details	8	30
<b>Featured White Wine</b> Please Ask Your Server For Details	9	34

○ **BY THE BOTTLE**

<b>Chardonnay, Rombauer 2020</b> Carneros, California		70
<b>Chardonnay, La Spinona 2018</b> Langhe, Italy		46
<b>Chardonnay, Nicolas Potel Macon-Villages 2020</b> France		40
<b>Chardonnay, Raeburn 2020</b> Russian River Valley		40
<b>Pinot Grigio, Antonutti 2020</b> Friuli, Italy		40
<b>Sancerre, Saget Domaine de la Perierre 2019</b> France		60

○ **1/2 BOTTLES**

<b>Chardonnay, MacRostie 2019</b> Sonoma, California		30
<b>Pinot Grigio, Alois Lageder 2020</b> Dolomitti, Italy		20

○ **SPARKLING**

<b>Prosecco, Scarpetta</b> Italy	8	30
<b>Moscato D'Asti, Blengio "La Morosa"</b> Italy	8	30
<b>Cava, Segura Viudas (187 ML)</b> Spain	9	×

○ **BY THE BOTTLE**

<b>Cava Brut, Mercat</b> Barcelona, Spain		30
<b>Pinot Noir Cava Brut, Gelida</b> Spain		34
<b>Blanc de Blanc, Gruet "Sauvage"</b> New Mexico		38
<b>Cremant de Limoux Brut, Gerard Bertrand</b> France		38
<b>Champagne, Besserat de Bellefon Grande Tradition</b> France		70
<b>Champagne (375ML), Billecart-Salmon Brut Reserve</b> France		64

**LOCAL BREWS** —○

**Zwickel Lager**  
Urban Chestnut 6

**City Wide Pilsner**  
4 Hands 6

**Southside Blonde**  
Perennial 6

**Citrapolis IPA**  
Modern 6

**Art of Neurosis IPA**  
2nd Shift 6

**Irish Red**  
Six Mile Bridge 6

**Brown Ale**  
Civil Life 6

**Organic Porter**  
Old Bakery 6

**MICROS & IMPORTS** —○

**Breakfast Stout**  
Founder's 6

**Hefe-Weiss**  
Weihenstephaner 6

**Saison**  
Dupont 8

**Triple Trappist**  
Chimay 9

**CIDER** —○

**Cornerstone**  
Brick River 6

**Pear-Apple**  
Stem 6

**DOMESTIC** —○

**Budweiser** 4

**Bud Light** 4

**Bud Select** 4

**NON-ALCOHOLIC** —○

**Golden Wheat**  
Well-Being 4



**FULL BAR AVAILABLE**

Including House-Crafted Martinis & Cocktails