

STARTERS

CRISPY BRUSSELS SPROUTS... V* / GF*
Pear Chutney, Craisins, Rosemary 13

PORK AND SAUERKRAUT... GF*
Crispy Pork Belly, Sauerkraut, Apple Cider Gastrique 15

CIDER BACON PEI MUSSELS... GF*
Apple Cider, Spanish Onions, Applewood Smoked Bacon,
Sage, Grilled Baguette 16

SHRIMP POSOLE... GF*
Salsa Verde, Hominy, Onions, Garlic, Oven Roasted
Tomatoes, Cilantro, Lime, Grilled Baguette 15

GRILLED OCTOPUS... GF*
Mediterranean Olive Mix, Roasted Tomatoes,
Confit Greek Potatoes, Feta Cheese 18

AUTUMN FLATBREAD PIZZA... V
Sage Ricotta Cheese, Roasted Sweet Potatoes,
Caramelized Onions, Arugula, Balsamic Glaze
Mozzarella & Parmesan Cheese 15 Add Prosciutto 7

SOUP AND SALADS

SOUP OF THE DAY
Chef's Seasonal Selection 8

CAESAR SALAD... GF*
Baby Romaine, Shredded Parmesan Cheese,
House Made Croutons, Grated Cured Egg Yolk,
Caesar Dressing 14

APPLE & BEET SALAD... V* / GF
Roasted Beets, Granny Smith Apples, Mixed Greens,
Manchego Cheese, Spiced Pecans,
Apple Butter Vinaigrette 15

FALL PANZANELLA SALAD... V / GF*
Butternut Squash, Dried Cranberries, Herb Brioche Croutons,
Toasted Walnuts, Blue Cheese Crumbles, Sage,
Roasted Shallot Vinaigrette 14

SPINACH & PEAR SALAD... V* / GF
Bosc Pears, Toasted Pumpkin Seeds,
Shaved Red Onion, Goat Cheese, Maple Vinaigrette 16

PROTEIN ADD ONS

Grilled Chicken... GF* 9
3 Sauteed Shrimp... GF 9
Grilled Bistro Steak... GF* 20
Fish of the Moment... GF 22

BRUNCH COCKTAILS

HOUSE BLOODY MARY... 13
St George's Green Chili Vodka, George's Bloody Mary Mix,
Lemon, Lime, Olives, Bacon

MIMOSA... 11
Sparkling Wine, Fresh Squeezed Orange Juice

BRUNCH BUBBLE FLIGHT... 16
1/2 Glass Each:
Mimosa / Bellini / Sparkling Pineapple

BRUNCH PUNCH... 13
Wheatley's Vodka, Orange Juice,
Pineapple Juice, Sparkling Wine, Sprite

PORTOBELLO FRITES... V
Herb Crusted Panko, Chipotle Aioli 12

BUTTERNUT SQUASH ARANCINI... V
Sage Ricotta Cheese 14

GRILLED BRIE... V / GF*
Pear Chutney, Toasted Baguette 15

CRISPY CALAMARI GF*
Gluten Free Flour, Banana Peppers,
Roasted Garlic Aioli 15

MEZZE TRIO... V* / GF*
Roasted Garlic and Herb Hummus, Muhammara,
Mushroom Conserva, Grilled Flatbread 16

BRUNCHY STUFF

EGGS BENEDICT...
Poached Eggs, English Muffin,
Old Bay Hollandaise, Avocado Mash 16
Served with Choice of:
Mesclun Salad, Fresh Fruit, Breakfast Potatoes or Sea Salt Fries
Smoked Salmon 18 Prosciutto 18

BREAKFAST SANDWICH...
2 Eggs Any Style, Provolone,
Toasted Sourdough
With: Smoked Salmon 18 Bacon 16 Bistro Steak 20
Served with Choice of:
Mesclun Salad, Fresh Fruit, Breakfast Potatoes or Sea Salt Fries

OMELETTE DU JOUR...
Served with Mixed Greens & Seasonal Fruit 16

QUICHE DU JOUR...
Served with Mixed Greens & Seasonal Fruit 16

AUTUMN BREAKFAST HASH... V
2 Eggs Any Style, Roasted Root Vegetables, Onions,
Breakfast Potatoes, Sautéed Swiss Chard 18

CHALLAH FRENCH TOAST... V
Strawberry Ricotta, Graham Crackers, Maple Syrup,
Fresh Berries 18

SHRIMP & GRITS...GF
2 Eggs Any Style, Creamy Parmesan Grits
Creole Sauce 26

ENTREES

PAN SEARED SCALLOPS... GF
Sweet Potato Puree, Broccolini,
Pumpkin Seed Gremolata 40

FISH OF THE MOMENT... GF
Cauliflower Velouté, Chipotle Maple Carrots
Balsamic Glaze
Market Price

IBWC BURGER... GF*
JW Trueth's Beef, Brioche Bun, Apple Butter,
Arugula, Applewood Smoked Bacon, Brie Cheese,
Sea Salt Fries 20
Substitute Parmesan Truffle Fries \$5.00
GRILLED BISTRO STEAK FRITES... GF*
Sweet Potato Fries, Broccolini,
Maple Chipotle Butter 32
Add 2 Eggs Any Style To Any Entrée 3

GF Gluten-Free | GF* Gluten-Free w/ Modification |V Vegetarian |V* Vegan w/ Modification
*We make every effort to offer gluten-free/vegan food options for our guests. We are unable, however, to guarantee this with 100% certainty due to factors outside of our control.
***Due to the number of ingredients in our dishes, we are unable to list them all. Please advise your server of any allergies you may have.