



brunch

TBB assorted pastry board		19
house granola greek yogurt, seasonal fruit, spiced honey		12
buckwheat blueberry banana bread cultured butter		5
green smoothie orange juice, coconut water, coconut yogurt, ginger, vanilla, kale, mango, banana		12
cacao reishi smoothie banana, dates, almond milk, reishi, chia, almond butter, cacao		12
blue smoothie banana, mango, e3 live blue algae		12
salmon mezze* dill creme fraiche, pickled red onion, fried caper, poached egg, danish seeded rye		21
classic avocado toast lemon, evoo, maldon salt, danish seeded rye - add pastured egg +2		12
georgia mixed mushroom toast roasted cauliflower, goat cheese, kale - add pastured egg +2		14
today's soup TBB sourdough		12
today's quiche sweet water farms lettuces		14
caesar misticanza kale, asparagus, calabrian breadcrumb, pecorino, sugar snap peas - add pastured egg +2 add flank steak, organic chicken breast, or yellowfin tuna confit +12/7/13		14
bibb lettuce green garlic vinaigrette, baby beet, radish, fava bean, sugar snap pea, parmesan, breadcrumb add flank steak, organic chicken breast, or yellowfin tna confit +12/7/13		16
pressed pork sandwich TBB ciabatta, pork belly and shoulder, b+b pickle, gruyere, grainy dijon, sweet water farms lettuces		16
breakfast sammy house bacon, scrambled egg, citrus crema, roasted garlic, goat cheese, basil pesto, TBB sourdough		16
TBB breakfast two eggs any style, house cured bacon, confit potatoes, avocado		15
TBB fat french toast TBB toast seasonal compote, mascarpone		16
soft scramble bowl soft scrambled eggs, baby kale, asparagus, sugar snap peas, golden beet puree, avocado, TBB bread		15
shakshuka arrabiata, coddled egg, feta, TBB sourdough		14
steak + egg* grassfed flank, confit potatoes, salmoriglio, fried pastured eggs		28

confit potatoes	salmoriglio, pecorino	4	avocado	3
smoked salmon		6	TBB sourdough	2
house cured bacon		5	seeded GF bread	4
marsh hen mill speckled grits		4	seasonal fruit	4
two pastured eggs		4		



Our menu is gluten free friendly, please inquire with your server
 items marked with an asterisk * may be served raw or undercooked. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

BRUNCH COCKTAILS

mimosa 13

fresh squeezed oj, brut

mommenpop's spritz 15

mommenpop's kumquatpop, cappelletti, brut

bloody mary 15

rock town vodka, natural blonde, seasonal vegetables

green juice bloody 15

st george chile vodka, green juice, jalapeño, lemon

the beatnik 13

11:11 mezcal, beet-ginger juice, lime, orange bitters

seasonal spritz 14

house-infused vodka, seasonal shrub, cava

spring sour 13

rocktown vodka, pea shoot + fennel front shrub, lemon

garden gimlet 14

st george chile vodka, lime, agave, cucumber, mint

rhubarb margarita 15

IXA tequila, rhubarb syrup, lime, orange bitters

nola espresso martini 15

st george nola coffee liquor, vodka, espresso

VALOR COFFEE

worker's comp roast

drip coffee 3/3.50

iced coffee 3.50

espresso 3

americano 3

cortado 3.75

cappuccino 4.25

latte 5.50

matcha latte 5

chai latte 5.50

mocha 6

hot chocolate 6

*serving local grass-fed milk
oat + almond milk available

vanilla cardamom or
orange peel honey syrup +.50

most drinks available iced +.50

FRESH PRESSED JUICES

carrot ginger 9

carrot, orange, apple, cucumber, ginger, turmeric

simple green 9

cucumber, celery, green apple, kale, orange, lemon, ginger

beet 9

beets, carrot, kale, ginger, lemon, orange

orange 6

fresh squeezed

STEVEN SMITH & RISHI TEAS

meadow 4.25

chamomile blend, caffeine-free
egyptian chamomile, south african rooibos, hyssop, linden flowers, lemon myrtle,
rose petals, safflower, cyani flowers

lord bergamot 4.25

earl gray black tea
ceylon dimbula, uva & indian assam full leaf teas & bergamot

black lavender 4.25

black tea blend
ceylon and zheng shan black teas, french lavender, red rose petals, black currant & vanilla

red nectar 4.25

rooibos blend, caffeine-free
rooibos and honeybush from south africa

turmeric ginger 4.25

all organic ginger root, turmeric root, licorice root, lemon-grass, orange peel,
lemon peel, essential orange & lemon oils

mystic mint 4.25

all organic peppermint, cardamom, licorice root, essential basil & clove leaf oils

hibiscus berry 4.25

all organic rosehips, hibiscus flowers, currants, apples, elderberries, , essential orange oil
natural blueberry & mango flavor

BEER

tropicalia 8

three taverns lord grey 8

eventide kolsch 8

eventide citrus grove hefeweizen 8

three bikini snow ipa 8

athletic brewing free wave hazy IPA N/A 8

BEVERAGES

saratoga spring sparkling/still water 6.50
1 liter

montaine sparkling spring water 2.25
original

lemon honeysuckle

grapefruit peach

yuzu citrus w/ green tea

ginger peach iced tea 3

boylan ginger ale 2.25

rishi sparkling botanicals 4

black lemon

grapefruit quince

dandelion ginger

schisandra berry

olipop 3.75

root beer

cherry vanilla

ginger lemon

vintage cola

*wine list available on request