



COCKTAILS

BLOODY MARY

MIMOSA

SPICY MARGARITA

APEROL SPRITZ

MEZCAL PALOMA

OLD PAL

WHISKEY SOUR

MULE

(MOSCOW, MEZCAL, ITALIAN, MEXICAN,
KENTUCKY OR CARIBBEAN)

HOT DRINKS:

HOT TOMMY \$10

HOT CIDER W/ RUM OR BOURBON \$10

WINES

RED, WHITE, ROSE, SPARKLING
& ORANGE AVAILABLE BY THE BOTTLE
OR GLASS.

BRUNCH SPECIALS

POACHED EGGS, CHEESY
ANDOUILLE SAUSAGE GRAVY,
HOUSEMADE BISCUITS
\$15

FRIED CHICKEN CUTLET \$18
BUTTERNUT SQUASH PUREE,
TONKATSU, GRAVY,
CHARRED CORN CORNBREAD

GRAIN BOWL \$14
FARRO, BARLEY, QUINOA, GOLDEN RAISINS,
DELICATA, VADOUVAN CURRY YOGURT

SMOKED CHICKEN SALAD BAGEL \$14
BAGEL HOLE BAGEL, BIBB LETTUCE,
CUCUMBER, CRISPY SHALLOT

BREAD PLATE \$9
SCALLION BISCUITS, LEMON POPPYSEED
MUFFIN, PINK PEPPERCORN JAM,
EVERYTHING BAGEL BUTTER

SALADS

SMOKED CHICKEN SALAD SALAD
LOCAL LETTUCES, HONEYCRISP APPLE \$14

MARKET SALAD \$12
BIBB LETTUCE, CITRUS VINAIGRETTE, BEETS,
CARROTS, RED ONION, SOURDOUGH
CROUTONS, AGED PECORINO

SIDES

ANDOUILLE SAUSAGE \$8
CUCUMBER SALAD \$5
KIMCHI PASTA SALAD \$5
FRIES \$7

SANDWICHES

EGG SANDO \$7
CANADIAN BACON, PEPPER & SCALLION,
AMERICAN CHEESE, OKONOMI SAUCE

SENECA BURGER \$10
SMASHBURGER, FRIED ONION, AMERICAN,
PICKLE, COMEBACK SAUCE
MAKE IT A DOUBLE: \$12

VEG BANH MI \$13
SHIITAKES, CUKE, DAIKON, CARROT, CILANTRO,
CHILI, AOILI

THE JULIUS \$14
GRILLED CHICKEN BREAST, ARUGULA, ROASTED
RED PEPPER, MARINATED FETA, TAPENADE,
CAESAR DRESSING

SWEETS

REESE'S PIE
CANDIED PEANUTS, WARM CHOCOLATE
SAUCE, BROWN BUTTER GRAHAM CRUST

APPLE COFFEE CAKE
COFFEE ICE CREAM,
CREME FRAICHE CARAMEL

\$8