

1 6 1 8 *Team* BRUNCH
BRUNCH

'TEASERS

- CINNAMON ROLL** 8
 Brandi's house made jumbo cinnamon roll, warm caramel sauce, creme anglaise
- SCONES DUO** 8
 cinnamon sugar & rosemary, served with whipped butter
- DUELING BISCUITS AND GRAVY** 14
 neese's sausage gravy vs. savory tomato gravy over Brandi's scratch made biscuits, blackened shrimp, fried tobacco onions
- CALAMARI** 14
 wasabi glazed, flash fried, chipotle remoulade, red bean salsa, basil oil
- SHRIMP & OYSTER SLIDERS** 15
 crispy fried oysters, tempura shrimp, toast point sliders, sriracha aioli, coleslaw, balsamic glaze
- SPRING SALAD** 10
 mixed greens, maple-scented pears, cranberries, crispy shoestring sweet potatoes, goat cheese, candied walnut pear vinaigrette

SIDES

BACON | POTATO HASH
 PIMENTO CHEESE GRITS | SAUSAGE PATTIES
 POMMES FRITES | HOUSE OR CAESAR SALAD
 DRE'S EGGS, ANY STYLE

proudly serving massy creek eggs
 harmony ridge bacon
 heritage harvest mushrooms
 tart farms potatoes
 and other local produce

BRUNCHY

- WAFFLE FLAMBÉ** 12
 housemade waffle mix, mixed berry rum flambé, strawberry whipped marscapone, fresh mint
add corn flake crusted chicken \$8
- SHRIMP & SAUSAGE OMELETTE** 17
 peppers, onions, tomatoes, gruyere, creamy romesco, *one side*
- THE CLASSIC** 15
 scrambled eggs, **choice:** potato hash *or* grits; bacon *or* sausage patties, toast
- CRAB CAKE BENEDICT** 24
 jumbo lump crab cake, english muffin, sautéed spinach, grits, two poached eggs, hollandaise
- NC HUEVOS RANCHEROS** 18
 two crispy tortillas stacked with red bean salsa, crispy pork shoulder, two poached eggs, queso fresco, pepper relish, SW hollandaise
- ## NOT SO BRUNCHY
- AHI TUNA** 22
 seared, sesame crusted, feta almond cabbage, cheesy grits, chipotle oil, balsamic glaze
- SHRIMP & GRITS** 21
 blackened shrimp, cheesy grits, onions, peppers, sautéed spinach, tomato gravy, balsamic glaze
- DUCK CONFIT TACOS** 17
 duck confit tossed in thai chili sauce, fresh cabbage, mango pico de gallo, cilantro, sesame seeds, *one side*
- THE BURGER** 17
 house ground beef tenderloin, pulled pork, spicy asian bbq, pickled carrot & daikon salad, gouda, toasted bun, *one side*

CLASSICS +

1618 BLOODY MARY

vodka, house bloody mix, pickled garnish

ALMOST PEARADISE

pear vodka, apple, citrus, ginger

WAKING THE DEAD

blanco tequila, mezcal, espresso liqueur, chocolate liqueur, fresh espresso

POM COLLINS

gin, pomegranate, rosemary simple, lemon, soda

FANCY COFFEE

ESPRESSO + MILK

latte, capuccino, breve

CAFE MOCHA

espresso, steamed milk, chocolate

FRENCH PRESS

tableside french press for two

PROUDLY SERVING
SYNCHRONICITY
COFFEE | ESPRESSO &
TEA HUGGER TEAS



10

12

13

13

4

5

10

SPRITZ & BUBBZ

1618 MIMOSA

11

clementine vodka, canton ginger, oj, bubbles

PAMPLEMOSA

11

gin, elderflower, grapefruit, bubbles

NEGRONI SBAGLIATO

12

campari, punt e mes, prosecco

SPRITZ VENEZIANO

10

aperol, prosecco, soda

HOPEROL SPRITZ

10

aperol, prosecco, ipa

SOLIEL SPRITZ

11

coconut rum, grand marnier, pineapple, bubbles

1618 *Team* BRUNCH
MIMOSA