
beginnings

RAW ISLAND CREEK OYSTERS frozen granita, house hot sauce	—	18
ARANCINI provolone, black garlic aioli	—	8
CLAM CHOWDER made to order with bacon, potato, fines herbes	—	14
SPICY GARDEN GREENS SALAD blood orange, fennel, pistachio, balsamic vinaigrette	—	12
LITTLE GEM CAESAR SALAD hand torn crouton, pecorino, radish, caesar dressing	—	13
add gulf shrimp - 9		
add two poached eggs - 4		
add alaskan king crab - 14		



*Brunch
is always a
good idea!*

large plates

TBR BREAKFAST two eggs any style, choice of bacon or sausage, crispy potato, brioche toast	—	12
BRIOCHE FRENCH TOAST creme anglaise, seasonal jam, maple syrup	—	11
BUTTERMILK BISCUITS & GRAVY black truffle-sausage gravy, two over easy eggs	—	14
TBR BENEDICT english muffin, two poached eggs, proscuitto cotto, hollandaise sauce, crispy potatoes	—	14
HUEVOS RANCHEROS TOSTADA spicy gulf shrimp, smashed butter beans, brokaw avocado, two over easy eggs, crema, cilantro	—	16
PORK SCHNITZEL SANDWICH crispy fried pork loin, cabbage slaw, jalapeño, dijon aioli, side salad	—	15
BEFFA SPRINGS BURGER slow-cooked onion, bacon, white cheddar, garlic aioli, kennebec fries	—	18

morning-ish cocktails

TBR BLOODY MARY	—	10
BOTTOMLESS MIMOSA	—	15

william woodward - pastry chef
evan castro - sous chef
share mcanelly - executive chef

Brunch 🐰