

S H A R E	BISCUITS	4
	smoked honey butter, apple butter	
	SHAKSHUKA	8
roasted tomato, cumin, oregano, nestled egg, grilled bread		
SMOKED SALMON BOARD	12	
beet cured salmon, dilled cream cheese, pickles, tomato, cucumber, bagel chip		

Tartines *9/ea.*

GULF SHRIMP pickled onion, avocado, corn, cilantro

WHIPPED GOAT CHEESE fresh berries, prosciutto, fermented honey, basil

WHIPPED RICOTTA blueberry jam, basil

SMOKED SALMON dill, cream cheese, egg yolk, cucumber, caper

CHICKEN LIVER MOUSSE bread and butter pickles, Fresno pepper

S A V O R Y	SOUTHERN BREAKFAST	13	GRAIN BOWL	9
	scrambled eggs, fried green tomatoes, bacon, buttermilk biscuit		barley, buckwheat, farro, butternut, brussels, poached egg, basil vinaigrette	
	NASHVILLE HOT OR NOT	9	BRASSICAS	10
	fried chicken, cathead biscuit, fried egg, sweet pickles		kale, broccolini, chipotle, fried eggs, fresh herbs, benne seed	
	SWEET CORN CAKES	12	STEAK AND EGGS	17
	smoked pork, avocado, black beans, cilantro, lime, sorghum, farmed cheese		skirt steak, quail eggs, chimichurri, crisp potatoes	
SHORT RIB BENEDICT	13	EVERYTHING MUFFIN	14	
English muffin, green tomato, 63° egg, horseradish hollandaise		prime rib, horseradish, aged Swiss, au jus		
PIMENTO BURGER	16	B.E.L.T SANDWICH	12	
8 oz grass-fed burger, pimento cheese, smoked bacon, spiced pickles, IPA mustard, breakfast potatoes		cracked wheat bread, crisp bacon, runny egg, butter lettuce, tomato, roasted garlic aioli, breakfast potatoes		

S W E E T	GRANOLA	8	BEEF PANCAKE	9
	citrus yogurt, warm granola, seasonal berries, basil, local honey		cardamom chantilly, citrus honey, mint	
E T	FRENCH TOAST	11	CINNAMON ROLL	6
	brioche, banana cream, thyme		creamed cheese icing	

Something extra CHALLAH TOAST 2, BACON STRIPS 5, SEASONAL FRUIT 4
 BREAKFAST SAUSAGE 4, BREAKFAST POTATOES 3
 BISCUITS & GRAVY 5, TWO EGGS HOW YOU LIKE 4

LOCATION ARMATURE WORKS • 1902 N. OLA AVE
 EXEC. CHEF: NATHAN HARDIN



CONSUMER INFORMATION There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN. CONSUMER ADVISORY Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.