

STEELBACH

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.*

BLUE CRAB pickled crab salad , toasted benne, breakfast radish, chive

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

BROWN BUTTER MUSHROOM sage cream cheese

S A V O R Y	SOUTHERN BREAKFAST	13	GRAIN BOWL	9
	scrambled eggs, fried green tomatoes, bacon, buttermilk biscuit		farro, broccoli, tomato, egg, fresno pepper puree	
	NASHVILLE HOT OR NOT	9	BRASSICAS	10
	fried chicken thigh, 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	
PORK BELLY BENEDICT	13	EVERYTHING MUFFIN	14	
cathead biscuit, fried pork belly, 63 egg, sweet tea gastrique, pimento cheese hollandaise		prime rib, horseradish, aged Swiss, au jus		
HANGOVER BURGER	16	B.E.L.T SANDWICH	12	
8 oz grass-fed burger, fried egg, American cheese, shredded hash browns, candied bacon, bloody mary ketchup		cracked wheat bread, crisp bacon, runny egg, butter lettuce, tomato, roasted garlic aioli, breakfast potatoes		

S W E E T	OATMEAL	8	FLIPJACKS	9
	Steelcut oatmeal, raisins, brown sugar, apples, side of milk		Bri flips a new flap every weekend	
E T	FRENCH TOAST	11	CINNAMON ROLL	6
	brioche, banana cream, thyme, banana foster sauce		creamed cheese icing	

<i>Something extra</i>	CHALLAH TOAST 2 BACON STRIPS 5 SEASONAL FRUIT 4
	BREAKFAST SAUSAGE 4 BREAKFAST POTATOES 3
	BISCUITS & GRAVY 5 TWO EGGS HOW YOU LIKE 4
	JALAPENO CHEDDAR GRITS 4 TURKEY BACON 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.