



BRUNCH

SEASONAL FRUIT PLATE — 12

Greek yogurt | superfood granola | honey

* AVOCADO TOAST — 17

sourdough | cucumber | cherry tomato | pickled red onion

Add 2 eggs- \$4

"PIG CANDY" — 15

crisp pork belly | root beer gastrique | pickled green tomatoes

1906 HOUSE SALAD — 13

tomato | cucumber | carrot | white balsamic

KALE & BRUSSELS SPROUTS — 17

grape | pecorino | spiced cashew | cane syrup vinaigrette

* THE 1906 CLASSIC — 16

2 eggs any style | bacon or sausage | baby potatoes | toast or biscuit

* FRIED CHICKEN & BISCUITS — 18

fried egg | sausage gravy | chipotle honey

BELGIAN WAFFLE — 15

berry compote | maple syrup | whipped butter

* SHORT-RIB HASH — 22

crispy potato | cheese curds | smoked cherries | shishito | fried egg

* 1906 DOUBLE CHEESEBURGER — 18

American cheese | bacon jam | lettuce | tomato | 1000 island

GULF SHRIMP & GRITS — 32

Cajun trinity | andouille | mushroom | smoked Gouda grits

* BLACKENED COHO SALMON — 34

artichoke | tomato | cucumber | red onion | feta

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.