

THE

PROMONTORY

HEARTH
TO
TABLE

Starters

HOUSE SALAD 8

green goddess, pickled onion, pine nuts (gf) (v)

MEZZE SPREAD 10

hummus, eggplant, olive tapenade (v)

BEIGNETS 6

cashew, pineapple (v)

Sides

WHOLE GRAIN TOAST (v) 4

cultured butter, house-made jam

CHEESE GRITS 4

PATATAS BRAVAS (gf) (v) 4

SMOKY BACON (gf) 4

Breakfast

THE POINT BREAKFAST 9

two eggs, bacon, patatas bravas, toast

add a baby beermosa +1

add aged cheddar to your eggs +2

OMELET 14

roasted red pepper, caso bolo cheese,

charred onions, patatas bravas (v) (gf)

EGGS SARDOU 14

toast, artichoke, spinach, poached eggs,

creole hollandaise, grits (v)

COUNTRY BENEDICT 15

biscuit, maple sausage, poached eggs,

mushroom gravy, patatas bravas

BRIOCHE FRENCH TOAST 15

mango, orange, cream cheese, streusel

LAMB HASH 20

potatoes, feta, tomato jam, olive,

poached eggs, marjoram vinaigrette (gf)

Lunch

DOUBLE BURGER 15

American cheese, comeback sauce, house pickle, fries

add egg +2

FRIED CHICKEN THIGH SANDWICH 15

pickled slaw, comeback sauce, fries

add egg +2

ITALIAN BEEF SANDWICH 15

garlic aioli, giardinera, crusty roll, fries

BABY KALE SALAD 14

smoked chicken, brussels', chickpea, tahini (gf)

MACARONI AND CHEESE 15

three year cheddar, braised beef cheek, garlic

MARKET QUICHE 15

market inspired, petite green salad (v)

GRILLED GULF PRAWNS 21

garlic sausage, grits, black pepper barbecue

BRUNCH

Sat-Sun

9am-3pm

LUNCH

Mon-Fri

11am-3pm

DINNER

Sun-Thu 5-11pm

Fri-Sat 5pm-1am

20% gratuity will be added to parties of eight or more

Consuming raw or undercooked meats, eggs, or shellfish may

increase your risk of foodborne illness

EXECUTIVE CHEF Andrew Graves