



# BRUNCH

SERVED SATURDAY & SUNDAY  
10 AM - 3 PM

## Brunch Poutine

Tater Tots, House Cheese Sauce,  
Crumbled House Sausage, Sunny Eggs, Scallions · \$12

## Flower Child Toast

Grilled Sourdough, Girl & Dug Greens,  
Honey Whipped Goat Cheese, House Jams,  
Pistachio Granola, Coffee Salt · \$10.5

## A.C.E. Toast

Grilled Sourdough, Smashed Avocado,  
Woodale Chorizo, 63 Degree Egg,  
House Hot Sauce, Radish, Chives · \$12

## Hangover Burger

Brioche Bun, House Sausage Patty, Chuck Pat-  
ty, Espresso Aioli, Smashed Tots, Cheddar,  
House Hot Sauce, Sunny Egg · \$15

## Sonder Breakfast Burrito

Scrambled Egg, House Chili Verde, Tots, Radish,  
Queso Fresco, Cilantro · \$15

## Antebellum Grits

Anson Mills Grits, Woodale Chorizo,  
Aged White Cheddar, Sorrel, EVOO · \$13

## Ménage à Trois

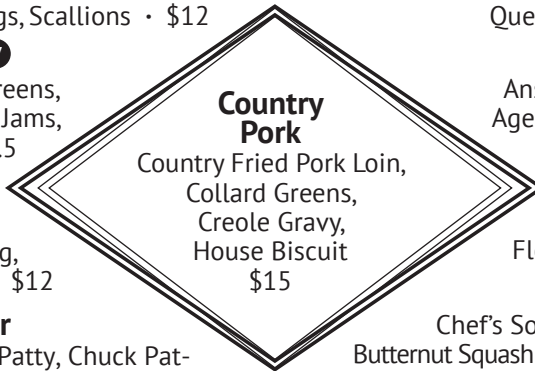
Croissant French Toast, Maple Miso,  
Candied Walnuts, Powdered Sugar,  
Fleur de Sel, Fresh Berries, Syrup · \$13

## Sonder Slam

Chef's Soft Scrambled Eggs, Choice of Meat,  
Butternut Squash Hash, Grilled Sourdough, House Jam · \$15

## Monkey Bread

Cinnamon, Maple Syrup, Powdered Sugar · \$8



## Country Pork

Country Fried Pork Loin,  
Collard Greens,  
Creole Gravy,  
House Biscuit  
\$15

ASK HOW TO  
MAKE IT A  
**WALK OF  
SHAME**  
+\$5

# CHARCUTERIE

## Charcuterie

Two Seasonal Meats,  
Two Seasonal Cheeses,  
Grapes, House Candied Walnuts,  
Pickled Accompaniment,  
Sonder Fig Spread · \$17  
SUB MEAT FOR THIRD CHEESE \$19

## BROschetta

Soft Pretzel,  
House Chicharrones,  
House Cheese Sauce,  
Chives, Chorizo Crema,  
LC 9 Spice · \$14

• • • • • **House Olives**   • • • • •  
Kalamata, Cretan, and Castelvetroano · \$6

## Burrata

Seasonal Girl & Dug Tomato,  
Basil, Balsamic, Maldon Salt,  
EVOO, Cracked Pepper · \$14

## Smoked Salmon Board

Tomatoes, Avocado, Lemons,  
Capers, Pickled Onions,  
Dill Creme Fraiche · \$15

# NOSHES

## Brussels Sprouts

Crispy Brussels Sprouts,  
Roasted Pork Belly, Coffee Salt,  
Maple Miso Aioli, Sherry Vinegar, Cilantro · \$12

## Buffalo Cauliflower

Roasted Cauliflower, Buffalo Sauce,  
Blue Cheese Crumbles · \$10

## Smoked Wings

Brined, Smoked, & Grilled  
with House Slaw,  
Alabama White BBQ Sauce  
FULL \$14 / HALF \$7

# F•O•R•K•S

ADD AVOCADO +\$3, CHICKEN +\$4,  
SHRIMP +\$6

## Golden Girl

Harvest Greens, Candied Walnuts,  
Shaved Brussels Sprouts,  
Roasted Butternut Squash,  
Quinoa, Golden Raisins,  
Golden Beets,  
Gorgonzola Cheese,  
Amaro Vinaigrette · \$13.5

## Super Food

Kale, Quinoa, Avocado,  
Golden Beets, Roasted Tomato,  
Toasted Sunflower Seeds,  
Mixed Greens,  
Lemon Vinaigrette · \$12

## Poke

Ahi Tuna, Edamame, Avocado,  
Radish, Black Sesame Seeds,  
Wonton Crisps, Togarashi,  
Cucumber, Mixed Greens,  
Ponzu Dressing · \$15

## Chopped Cobb

Chicken, Bacon, Tomato, Avocado,  
Hard Boiled Egg, Red Onion,  
Blue Cheese, Mixed Greens · \$13

# BOARD AND BRUSCHETTA

CHOOSE FOUR · \$14

**007** Vesper Goat Cheese,  
Lavender Oil, Olive Tapenade, Sorrel

**Smoked** Smoked Salmon, Dill Creme,  
Pickled Red Onions, Arugula

**OG** Sliced Roma Tomatoes, Basil,  
Balsamic Reduction, Parmesan, EVOO

**G.O.A.T.** House Apricot Jam,  
Goat Cheese, Arugula

**Duxelle** Brie, Roasted Mushrooms,  
Caramelized Onions, Balsamic Reduction

**Savory** Pesto Spread, Pepperoni,  
Roasted Tomatoes, Parmesan

**Sweet** Brie, Green Apple, Fig Jam, Arugula

**Republique** Brie, Coffee Salt,  
Berries, Honey

# Händs

SERVED WITH  
HOUSE SLAW OR HOUSE CHIPS.  
SUB HOUSE SALAD, FRIES,  
OR MAC N CHEESE · +\$3

## Chicken Salad Croissant

Lemon-Tarragon Chicken Salad,  
Swiss, Lettuce, Tomato · \$13

## Schrute Sandwich

Hoagie Roll, Beet Milanese,  
House Slaw, Pepperoncini,  
Gorgonzola, Ranch,  
Crystal Hot Sauce,  
Mayo · \$13

## Piggie Smalls

Grilled Sourdough, Roasted  
Pork Belly, Smoked Ham, Arugula,  
Roasted Tomato, Avocado,  
Cracked Pepper, Mayo · \$15

## Caprese

Pesto, Fresh Mozzarella, Tomato,  
Arugula, Balsamic, EVOO,  
Maldon Salt, Cracked Pepper  
\$11

## Buffalo Chicken

Fried Chicken, Red Onion,  
Buffalo Sauce, Lettuce,  
Mayo, Ranch · \$15

 GLUTEN FREE  VEGETARIAN  VEGAN