



BRUNCH MENU

\$25 includes choice of any entree,
petite beignets, coffee, tea & soda

CLASSIC BREAKFAST

two eggs any style, thick cut bacon or breakfast sausage, English muffin, home fries, fresh fruit

EGGS BENEDICT

poached eggs, peameal bacon, roasted tomatoes, garlicky spinach, English muffin, hollandaise, home fries

EGGS COCHON

cajun pulled pork, cheddar rosemary biscuit, poached eggs, Creole hollandaise, home fries

SHRIMP & GRITS

jumbo shrimp, andouille sausage, Creole gravy, white cheddar grits, poached eggs (GF)

“BEEF ON WECK” HASH

braised beef, roasted potatoes, demiglace, caramelized onions, horseradish aioli, poached eggs, caraway seeds, sea salt (GF)

SHORT RIB OMELETTE

braised short rib, provolone, caramelized onions, sauteed mushrooms, au poivre, English muffin, home fries

RED VELVET WAFFLE

Belgian waffle, fresh berries, maple syrup, whipped cream, thick cut bacon

BUTTERMILK BERRY PANCAKES

Southern style pancakes with lemon zest & mixed berries, maple syrup, breakfast sausage

CHICKEN & WAFFLES

Southern fried chicken thighs, red velvet Belgian waffle, chipotle maple syrup, scallions, whipped butter

N.Y. BAGEL

smoked salmon, capers, cream cheese, fresh dill, everything bagel, home fries

VEGGIE FRITTATA

artichoke, tomatoes, capers, peppers, sweet onions, olives, fresh herbs, feta, bruschetta, petite salad, home fries (GF)

BRUNCH BURGER

half pound premium angus burger, thick cut bacon, American cheese, fried egg, lettuce, tomato, red onion, brioche bun, charred onion ketchup, home fries

BUTTERMILK CHICKEN

Southern fried chicken, chipotle maple sauce, cole slaw, jalapeno, pickles, brioche bun, home fries

CAESAR SALAD

*romaine, classic dressing, parmesan cheese, croutons, charred lemon (anchovies by request)
choice of chicken kabob OR grilled shrimp*

BUDDHA

*quinoa, marinated tofu, edamame, shredded carrot, toasted cashews, pickled, onions, sesame ginger dressing, sriracha vegenaise, jalapeno, radish
(VG,GF) add saku tuna +12*

SIDES

Fresh Berries 5

Wolferman's English Muffin 4

Cheddar Buttermilk Biscuits 5

White Cheddar Grits 5

Home Fries 4

1/2 Mista OR Caesar Salad 9

Thick Cut Bacon 4

Andouille sausage 5

Pork Breakfast Sausage 4

Two Eggs(any style) 5

BRUNCH SERVED SATURDAYS & SUNDAYS AT 11 AM

A portion of all sales goes to the Buffalo Olmsted Parks Conservancy

One check per table please | Multiple payments accepted

EYE OPENERS

TERRACE 75

gin, brut cuvee, lemon juice, rosemary
simple syrup 12

DEATH IN THE AFTERNOON

prosecco brut, absinthe float 13

CHAMPAGNE COCKTAIL

prosecco brut, rhubarb bitters,
pomegranate syrup, lemon twist 12

MONK IN TIJUANA

silver tequila, green chartreuse, cucumber
syrup, lime, mint 14

PAPILLON VIOLET

gin, butterfly pea flower tea, elderflower,
lime, creme de violet,
egg white 13

ESPRESSO MARTINI

vodka, Italian espresso,
bourbon cream, orange zest 14

ST AGRESTIS

PHONY NEGRONI N.A.

NonAlcoholic cocktail; Tuscan juniper,
Southern Italian citrus, florals, n/a
prosecco float, orange peel 12

JALAPENO WATERMELON

MARGARITA

jalapeno tequila, agave,
fresh watermelon, orange liqueur, lime 12

LIBERTY LADY

white rum, berries, simple syrup,
lime juice, mint, splash soda 13

BOURBON SMASH

bourbon, pomegranate, rosemary simple
syrup, lemon, torched rosemary 12

FREE LIBERTY N.A.

Fluere *Non-Alcoholic* Spiced Cane Rum, lime
juice, fresh berry reduction, mint,
berries, ginger beer 12

CLASSIC BLOODY MARY

vodka with our signature blend of
horseradish, tomato juice,
hot sauce & spices 11

"BIG EASY" BLOODY

vodka, clamato, house bloody mix,
horseradish, Crystal hot sauce, garnished
with cajun rim, andouille sausage &
Zatarain's shrimp 14

BUBBLES

GO BOTTOMLESS \$20

Last Call at 1hr 30min

CAPOSALDO PROSECCO 11

CLASSIC MIMOSA 9

APEROL SPRITZ

aperol, prosecco, soda, orange 12

ST GERMAIN SPRITZ

elderflower liqueur, cucumber vodka,
prosecco, soda, lime 12

POMEGRANATE SPRITZ

vodka, elderflower, pomegranate
syrup, prosecco, soda, lime 12

COFFEES

TERRACE COFFEE

bourbon, coffee, whipped cream 13

HEMINGWAY COFFEE

absinthe, coffee, whipped cream 13

WINES BTG

SPARKLING

Caposaldo *Prosecco Brut Veneto*, IT 11/40

"J" Vineyards *Cuvee 20 Brut Russian River*, CA 13/52

Glera La Marca *Prosecco NV* | IT 12 (187ml)

Michele Chiarlo Nivole *Moscato D'Asti* IT 11/22 (375ml)

Pierre Zero *Non-Alcoholic Sparkling Chardonnay* FR 12/44

WHITE & ROSÉ

Tunuta Matei *Verdicchio Catelli di Jesi*, IT 12/48

Clarendelle *Bordeaux Blanc Boredeaux*, FR 13/52

"J" Vineyards *Pinot Gris Russian River*, CA 12/48

Franciscan *Chardonnay Napa*, CA 12/48

Ryan William *Semi-Dry Riesling Finger Lakes*, NY 11/45

Clarendelle *Bordeaux Rose Boredeaux*, FR 13/52

RED

Tenuta Vignega *chilled* *Valpolicella Classico Veneto*, IT 13/52

Clarendelle *Bordeaux Rouge Boredeaux*, FR 12/48

Familia Vicente Pearce *Malbec Mendoz*, AR 13/52

Roco Gravel Road *Pinot Noir Willamette*, OR 13/52

Smith & Hook *Cabernet Sauvignon Paso Robles*, CA 15/58

DRAFTS

BIG DITCH DAYBURNER IPA

Session IPA 4.9% abv 13oz 7

GENESEE RUBY RED KOLSCH

Grapefruit Kolsch 4.5% abv 16oz 8

NARRAGANSETT LAGER

American Lager 5.0% abv 16oz 8

ALLAGASH WHITE

Witbier 5.2% abv 16oz 8

BLUE BARN SUNSEEKER

Strawberry Apricot Cider 6.5% abv 13oz 7

KONA BIG WAVE

Hawaiian Golden Ale 4.4% 16oz 8

MODELO ESPECIAL

Mexican Lager 5.5 abv 16oz 7

GREAT LAKES ELIOT NESS

Amber Lager 6.1 abv 16oz 8

STONEYARD THE PINK ONES

Strawberry Peach Sour 7.0 abv 13oz 7

CANS & BOTTLES

BIG DITCH DAYBURNER

Session IPA 7

ATHLETIC N/A UPSIDE DAWN

Non-Alcoholic Golden Ale 7

BLAKE'S SALTED CARAMEL

APPLE CIDER

Hard Cider 6

HIGH NOON VODKA SELTZER

Grapefruit or Watermelon 8

SURFSIDE

Vodka Lemonade & Iced Tea 8

SANDBAGGER GIN SELTZER

Cloudberry 8

STELLA ARTOIS

Pilsner 6

LABATT BLUE LIGHT

Light Lager 6

PACIFICO

Mexican Pilsner 6