



Saturday & Sunday *Champagne Brunch*

PINE BAKED EGGS* | \$7

SHAKSHUKA TOMATO SAUCE, KALAMATA OLIVES, FETA, SIDE OF INDY TOAST

INDY CROISSANT SANDWICH | \$7

FRIED EGG*, APPLEWOOD SMOKED BACON, PIMENTO CHEESE, TOMATO, LETTUCE

HOT CHICKEN BISCUIT | \$8

BUTTERMILK BISCUIT, FRIED CHICKEN, HOUSE HOT SAUCE, PICKLES

BISCUITS & GRAVY | \$7

HOUSE SAUSAGE GRAVY

SHRIMP TOAST | \$8

SESAME GINGER AVOCADO SPREAD, ASIAN CABBAGE, PICKLED RED PEPPERS

PORK BELLY HASH | \$13

BRAISED PORK BELLY, ROASTED POTATO & RED PEPPER HASH, OVER EASY EGG*

PINE SCRAMBLE | \$8

EGG SCRAMBLE* WITH CHEESE, CHARCUTERIE, PEPPERS, ONIONS, ROASTED VERDE,
SIDE PINE BISCUIT

JOHNNY CAKES | \$8

CORNMEAL CAKES, STRAWBERRY BOURBON COMPOUND BUTTER, MAPLE SYRUP,
SIDE OF GRITS

FRENCH TOAST | \$8

RASPBERRY COMPOTE, ORANGE CINNAMON WHIPPED CREAM, MAPLE SYRUP

CRAB FRITTATA | \$11

LUMP BLUE CRAB, ROASTED POTATOES, PEPPERS, ONIONS, CHEDDAR, SCALLIONS,
OLD BAY HOLLANDAISE, SIDE OF INDY TOAST

SHRIMP & PIMENTO CHEESE GRITS | \$14

GEORGIA GULF SHRIMP, ROASTED TOMATO SAUCE, FRIED GREEN TOMATO

STEAK & EGGS | \$14

GRILLED FILET, CHIMMICHURI, SALSA ROJA, OVER EASY EGG*, SIDE OF INDY TOAST

A LA CARTE: INDEPENDENT BAKING CROISSANT(\$3), INDEPENDENT BAKING SOURDOUGH TOAST(\$2.50)
HOUSE BISCUIT(\$2.50), HOUSE SAUSAGE(\$3), APPLEWOOD SMOKED BACON(\$3), TWO EGGS YOUR WAY(\$3),
ROASTED POTATOES(\$3), GRITS(\$3), PIMENTO CHEESE GRITS(\$4)

PLEASE ALERT YOU SERVER OF ANY FOOD ALLERGIES

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS

Half Off All Sparkling Wines by the Bottle

SPARKLING BY THE GLASS

Kenwood Cuvee Brut NV, California ... off-dry, stone fruit, citrus	7/28
Bisol Brut Prosecco NV, Veneto Italy ... light & lively, lemon, almond biscotti	8/32
Rotari Brut Rose 2014, Trento Italy ... pale pink, dry, strawberry, cranberry	9/36

SPARKLING BY THE BOTTLE

Alsina & Sarda Gran Reserva Brut Cava 2016, Penedes Spain	55
Ployez-Jacquemart Brut NV, Champagne France 375ml	55
Cruse Wine Co Tradition Sparkling Wine NV, California	85
Rousseau Freres Brut Pet-Nat Rose NV, Loire France	65
Villa Gaia Prosecco NV, Veneto Italy	38
G.H. Mumm Grand Cordon Brut NV, Champagne France	85
Mumm Napa Brut Rose NV, Napa County California	52
Domaine Chandon Brut NV, California	50
Aria Estate Brut Cava NV, Penedes Spain	36
Schramsberg Mirabelle Brut NV, North Coast California	60
Schramsberg Blanc de Noir Brut 2016, North Coast California	75
Henriot Brut Souverain NV, Champagne France	78
Henriot Brut Rose NV, Champagne France	80
Marie Weiss Brut NV, Champagne France	88

Brunch Drinks

Fresh Squeezed Orange Juice Mimosa | 8

Pine Bar Bloody Mary | 9

Southern Vodka, Pimento Cheese Stuffed Jalapeno

Amy's Winter Whiskey | 9

Maker's Mark, Apple Cider, Ginger Beer, Lime

Amanda's Blackberry Tequila Sour | 11

Herradura Silver, Blackberry Liqueur,
House Sweet & Sour, Egg White, Bitters

Gabi's Apricot Daiquiri | 10

Bacardi, Apricot Liqueur, Fresh Lime Juice, Rhubarb Bitters

Keirstyn's Sparkling Elderflower | 10

Bisol Prosecco, Old Fourth Gin,
Elderflower Liqueur, Lemon Bitters

Jittery Joes Coffee | 4

Fresh Squeezed Orange Juice | 5 - Carafe | 16