PRESILEYS

KITCHEN + BAR

To Start...

HOMEMADE POP TARTS • 15

2 handmade pastries with seasonal filling & icing

CRISPY BRUSSELS SPROUTS • 16

balsamic onion jam, siracha aioli, everything bagel seasoning

JALAPEÑO CORN BREAD • 15

whipped butter, local honey

STREET CORN DIP • 18

fire roasted, poblano, cotija, jalapeño crema, tahin, tortilla chips

CRAB CAKE • 24

lump crab, dijon aioli, arugula salad, corn relish

SPINACH, ARTICHOKE + FETA DIP • 18

baked golden, grilled flatbread, warm tortilla chips

TRUFFLE FRIES • 16

crispy fries, parmesan, garlic aioli for dipping

Brunch Favorites

Sweet

ELVIS FRENCH TOAST • 19

stacked, peanut butter mousse, banana & bacon foster

FLUFFY PANCAKES • 17

pancake stack, blueberries, lemon whip, maple syrup

Savory

AUNT LO'S BISCUITS & GRAVY • 21

buttermilk biscuits, sausage gravy, scrambled eggs, bacon

2 EGG BREAKFAST • 20

eggs any style, bacon or sausage, potatoes, multigrain toast

GARDEN & GOAT OMELETTE • 23

veggie and goat cheese omelette, breakfast potatoes & toast

HUEVOS RANCHEROS • 23

chorizo, refried beans, sunny side up, crema, avocado & cotija

STEAK & EGGS • 25

50z tuscan hanger steak, 2 sunny side up eggs, potatoes & chimichurri

BREAKFAST SANDWICH • 20

scrambled, cheddar, bacon, avocado, garlic aioli, breakfast potatoes

Lighter Fare

AVOCADO TOAST • 15

local honey, chili crisp, everything bagel seasoning

OVERNIGHT OATS • 14

almond milk soaked, banana, peanut butter, granola, honey, cinnamon; served cold

Lunch AVAILABLE AFTER 11AM

CHICKEN TORTILLA SOUP • 10

cheddar cheese, tortilla strips

CLASSIC CAESAR • 15

parmesan, toasted breadcrumbs, our famous caesar dressing

POWER BOWL • 22

kale, quinoa, beets, cranberries, feta, carrots, avocado & candied pecans

MEDITERRANEAN CHICKEN SALAD • 21

feta, cucumber, olives, chickpeas, tortilla strips, champagne vinaigrette

ASIAN SALMON BOWL • 36

glazed salmon, quinoa, edamame, cucumber, avocado, carrots, siracha aioli, scallions, pineapple salsa

PK CHICKEN TENDER PLATTER • 26

low country recipe, french fries, slaw

SHRIMP TACOS • 23

avocado, pineapple salsa, slaw, jalapeno crema, cotija cheese, tortilla chips, salsa

FRENCH DIP • 25

thinly sliced prime rib, carm onion, swiss cheese, horsey sauce, au jus, fries

SMASH BURGER • 23

2 Custom Blend Patties, American cheese, caramelized onion, house made pickles, lettuce, tomato, garlic aioli (add bacon + 3)

LOBSTER ROLL • 28

chilled, New England style, split brioche, fries

HOT HONEY CRISPY CHICKEN • 22

siracha aioli, slaw, house pickles, brioche bun, fries

Extras 6 EACH

BACON • PORK SAUSAGE • CHICKEN SAUSAGE • 2 EGGS TOAST & JAM • FRESH FRUIT • BREAKFAST POTATOES BUTTERMILK BISCUIT W/ HONEY (ADD GRAVY +2)

Drinks

We Proudly Serve Thrive Farmers Coffee |



Brunch Locktails

WAKE UP CALL • 17 nitro infused espresso martini with ketel one vodka

BLOODY MARY • 16

House infused Vodka, regular or spicy

MIMOSA KIT • 42 bottle of bubbles for sharing with 3 juice carafes: orange, cran & pineapple

Fresh Pressed Juice

MORNING BLEND • 9

apple, carrot & ginger

GREEN JUICE • 9

apple, kale, cucumber, mint

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.