dwins too

eat well, do good.

brunch specialties

Country Gravy + Biscuit\$14.00Black pepper sausage gravy, buttermilkbiscuit, real ohio maple syrup

Corned Beef Hash\$17.00Crispy potato & sweet onion hash, babyspinach, eggs over easy, spicy aioli

Eggs Benedict

\$16.00

Local honey ham *, poached egg, chive, hollandaise, english muffin * Substitute House Cured Salmon + 6

Substitute nouse cured Samon

E2 Omelette

\$15.00

Sausage, sweet onions, peppers, spinach, Adam's Reserve cheddar, home fries

Brunch Burger \$18.00 Miller's grass-fed beef patty, brie, arugula, awesome tomato bacon jam, sunnyside egg, french fries

Shrimp + Grits

\$19.00

White cheddar grits, oven-dried tomatoes, house-cured bacon, scallions

Shaker Square Breakfast \$15.00

Two eggs any style, home fries, butcher cut of choice, bakery selection of choice (\$2 extra for sticky bun)

Huevos Rancheros \$19.00

House smoked brisket, bacon braised black beans, roasted pineapple, salsa roja, crispy tortillas, two eggs over easy **Bagel + Gravlax** \$15.00 Everything bagel, cured salmon, caper, egg, scallion cream cheese, red onion

Steak + Eggs\$24.00Ohio skirt steak, eggs any style, crispypotato hash, Bearnaise

lighter fare

Marinated Shiitake + Arugula \$15.00 Roasted Shitaki & Sweet Onion, Grilled Sourdough, Dijon Vinaigrette, Chili Oil, Shaved Parmesan

Cauliflower Hummus\$12.00Roasted Cauliflower, Orange-Chili Chimi,Almonds, Flatbread (vg)

sweets

Lemon Souffle Pancakes\$15.00Blueberry compote, whippedbutter, Ohio maple syrupCreme Brulee French Toast\$15.00

Cinnamon brioche, local honey chantilly, Ohio maple syrup

sides

Crispy Potato Hash	\$5
Sausage Gravy	\$3
2 Eggs Any Style	\$4
Fruit Cup	\$3
Brioche Toast	\$2



From the Butcher

House Slab Bacon	\$5.00
Turkey Sausage	\$4.00
Ohio Maple Sausage	\$4.00
Local Honey Ham	\$5.00

Chilled Classics

House Smoked Gravlax	\$7.00
Oysters	\$2.50



From the Baker

\$3.00
\$3.00
\$4.00
\$5.00
\$3.00
\$3.00

HOUSE COCKTAILS / 8 Mimosa Seasonal Mimosa Bloody Mary Peach Bellini

BEER

Market Garden Summer Shandy / 4 Jolly Scholar "Cold Beer Here" Lager / 5 Heretic Chocolate Hazelnut Porter 16oz / 9 Singlecut "Inexplicably Used Umlaut" Festbier / 7 3 Floyds "Gumball Head" Wheat Beer / 6 Bud Light, Yuengling / 4 Oxbow BrewCo "Blacklight Dark" Farmhouse Ale / 6 Columbus "Bodhi" IPA / 7 Elysian "Night Owl" Pumpkin Ale / 6

FEATURED WINES

Fantini Chardonnay, IT 2018 / 8 "Girls in the Vineyard" Cabernet Sauvignon, CA 2019 / 13

BRUNCH BEVERAGES

Drip Coffee / 3 Soda + Iced Tea / 3 Sprechers "Orange Dream" Craft Soda / 4 Sparkling or Still Mineral Water / 4 Cold-Pressed Orange Juice / 5 Pineapple Juice, Cranberry Juice, Grapefruit Juice, Apple Juice / 4 Guardian Cold Brew / 5