

Brunch Cocktails

BELLINI	13
Classic Peach, Raspberry or Passion Fruit	
BELLINI FLIGHT	18
Taste All 3 Flavors	
MIMOSA	13
Made With Fresh Orange Juice	
BLOODY MARY	14
Largos Secret Recipe	

LARGOS

BRUNCH

Dancing Goats Premium Blend

ESPRESSO	4
CAPPUCCINO	6
LATTE	6
VANILLA LATTE	6

Starters

BEEF TARTAR*	22
Filet Mignon, Foie Gras Torchon, Chives, Served with Toasted Baguette	
ROASTED BONE MARROW	17
Canoe Cut Beef Bones, Caramelized Onion Jam, Toasted Baguette, Parsley	
PIMENTO CHEESE	12
Tillamook Cheddar, Bacon Jam, Crisp Toast Points	
SEARED CRAB CAKES	22
Remoulade, Spring Greens	
FRIED GREEN TOMATOES	14
Cornmeal Breaded Green Tomatoes, Bacon XO Sauce, Lemon Aioli	
CRISPY CALAMARI	18
Rhode Island Style, Sweet Italian and Banana Peppers, Herbs, Lemon	

Salads

CAESAR SALAD	16
Romaine Lettuce, Croutons, Parmigiano Reggiano, Caesar Dressing	
HOUSE SALAD	11
Carrots, Cherry Tomatoes, Turnips, Goat Cheese, Local Greens, Buttermilk Dressing	
STEAK TIP SALAD	21
Seared Steak, Blue Cheese Crumbles, Creamy Blue Cheese Dressing, Crispy Shallots, Romaine	
CHICKEN SALAD	17
Classic Chicken Salad, Baby Carrots, Radishes, Cherry Tomatoes, Local Lettuces	

Mains

CRAB CAKE BENEDICT	30
2 Lump Crab Cakes, Fried Green Tomatoes, Poached Egg, Hollandaise. Served With Grits or Home Fries	
PORK BELLY GRIT BOWL	18
Crispy Pork Belly, Pimento Cheese Grits, Fried Shallots, 2 Eggs	
STEAK AND EGGS	32
Grilled Flatiron Steak, 2 Eggs, Home Fries, Salsa Verde	
BISCUITS AND GRAVY	14
2 Large House Made Biscuits, Sausage Gravy	
FRIED CHICKEN BISCUIT	16
Buttermilk Fried Chicken, Pimento Cheese, Bacon Jam, House Made Biscuit. Served With Grits or Home Fries	
AVOCADO TOAST	16
Toasted Multigrain Bread, Avocado, Radish, Jalapeño, Spring Mix Salad, Lemon Vinaigrette, 2 poached eggs	
CHICKEN SALAD CROISSANT	15
Classic Chicken Salad, Lettuce and Tomato on a Croissant. Served With Grits or Home Fries	
GRILLED SALMON SANDWICH	18
Lettuce, Tomato, Onion, Remoulade, on Brioche Bun. Served With Grits or Home Fries	
8oz CHEESEBURGER*	17
Grilled Local Beef, Lettuce, Tomato, Red Onion, Cheddar Cheese, Special Sauce. Served With Grits or Home Fries	
BRIOCHE FRENCH TOAST	16
Thick Cut Brioche, Local Seasonal Fruit, Vermont Maple Syrup. Served With Fresh Fruit	

Sides

FRESH FRUIT	7
GRITS	
HOME FRIES	
HOUSE MADE BISCUIT WITH HONEY BUTTER	

**consuming raw or undercooked meats, poultry, seafood, shellfish, and eggs increases the risk of foodborne illnesses*

Ask your server about available gluten-free options

LARGOS

DRINKS

Largos Favorites

MAPLE SMOKED OLD FASHIONED	14
Silas Jones, Bitters, Maple Simple	
CITRUS ON CHEROKEE	15
Artisanal Mezcal, Grapefruit, Lime, Agave	
THE EINSTEIN	14
Tequila Blanco, Mint, Cucumber, Lime, Soda	

Craft Cocktails

SPICED RUSSIAN	15
Absolut Vanilla Vodka, Kahlúa, Pumpkin Spice Syrup, Simple Syrup, Heavy Cream	
BLACK MANHATTAN	15
Rye Whiskey, Amaro, Orange Bitters, Angostura Bitters	
HUGO SPRITZ	16
St-Germain Elderflower Liqueur, Fresh Muddled Mint, Sparkling Water, Prosecco	
CRAN APEROL SPRITZ	14
Prosecco, Aperol, Cranberries, Hint of Citrus	
SALTY SOCIALITE MARTINI	14
Absolut Vanilla Vodka, Mozart Chocolate Liqueur, Caramel Sauce, Heavy Cream, Salted Caramel Rim	
HARVEST MOON	16
Buffalo Trace Rye, Fresh lemon juice, Fresh apple cider, Splash of bitters	
SAZERAC	16
Rye Whiskey, Sugar Cube, Peychaud's Bitters, Absinthe Rinse	

Beer

MICHELOB ULTRA, 12 oz	6
MODELO ESPECIAL, 12 oz	7
JAI ALAI IPA, 12 oz	7

Mocktails

SWEATER WEATHER MULE	10
Caramel Apple Butter Syrup, Fresh Lemon, Topped with Fever-Tree Ginger Beer	
EMERALD SPRITZ	10
Elderflower Syrup, Fresh Muddled Mint, Sparkling Water	
HIBISCUS BLISS	10
Hibiscus Syrup, Fresh Blood Orange Juice, Fresh Lime Juice, Ginger Beer	
PELLEGRINO SPARKLING WATER 33oz	7

Wine List

		Glass/Bottle
BUBBLES		
Cantine Maschio, Vineyards of Treviso, Italy	Glass	10
Jeio, Bisol Prosecco, Italy		60
Veuve Clicquot, "Yellow Label", Champagne, France		145
SAUVIGNON BLANC		
Rapaura, Marlborough, New Zealand		14/52
Quilt, Napa Valley, California		13/47
CHARDONNAY		
Hess Select, Monterey County, California		10/35
Mer Soleil Silver, Wagner Family, Monterey, California		12/52
Maison Louis Latour, France		15/60
PINOT GRIGIO		
Santa Margherita, Italy		15/64
RIESLING		
St. Urbans, Hof Mosel, Germany		52
ROSÈ		
Rodney Strong, Healdsburg, California		11/40
PINOT NOIR		
Benton Lane, Oregon		13/50
Cherry Pie, Napa Valley, California		14/56
Lange, Willamette Valley, Oregon		65
MERLOT		
Orin Swift "You Had Me at Hell No", California		30/120
Goldschmidt Chelsea, Alexander Valley, California		14/54
RED BLENDS		
Tapestry, Paso Robles, California		14/45
MALBEC		
Red Schooner Voyage 12, California		21/84
CABERNET SAUVIGNON		
Bonanza Vine Keeper, Wagner Family, California		16/62
Justin, Paso Robles, California		19/75
Faust, Napa Valley, California		40/145
Banfi Belnero Super Tuscan, Tuscany, Italy		19/76
Far Niente, Napa Valley, California		188
Cade "Howell Mountain", Napa Valley, California		255
CORKAGE FEE		20 Each 2 Bottles Max