BRUNCH

CLASSICS

Biscuits & Gravy - Sausage gravy (add 2 eggs for $2) $23

French Toast - Brioche, Chantilly, maple syrup, fresh fruit (v) $22

Shrimp & Grits - Gulf shrimp, Anson Mills grits, pork sausage (gf) $29

Pork Hash - Potato hash, tomatillo salsa, hollandaise, 2 poached eggs (gf) $28

Primrose Breakfast - thick cut bacon, 2 eggs, potato hash & salad (gf) $20

Benedict – Ivy city smoked salmon, Poached eggs, hollandaise, potato hash & salad $28

SANDWICHES **all served with potato hash & salad**

Chickie Biscuit - Pimento cheese, cabbage slaw, mayo $21

Croque Monsieur/Madame (with egg) - Ham, bechamel, sharp provolone $22/$24

Primrose Smash Burger – Gruyere, onion jam, mayo $21

TO SHARE

Biscuits with honey butter $9

House made thick cut bacon $8

Side of eggs $8

Potato hash (v) $9

Fresh Fruit with Chantilly $8

Side Salad $8

CAFFEINE

French Press - 16oz $7, 32oz $14

Tea - $5

Espresso - $5

BRUNCH COCKTAILS

Bloody Mary $14

Fleur de French 75 $16

Mimosa $13 (carafe $50)

V=Vegetarian GF= Gluten Free CE= Contains Egg CN = Contains Nuts
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Please alert your server to any dietary restrictions.
A 20% service fee will be added to all guest checks and will be used to cover our increasing operational costs.

Beverage

SPARKLING

Simonet, Blancs de Blancs, Vin de France, FR NV $13

Tsarev Brod, Dry Riesling Pet Nat, Danube, BG $15

WHITE

Sybille Kuntz, Riesling Trocken (dry), Mosel, DE 2022 $16

Via Alpina, Sauvignon Blanc, Friuli, IT 2022 $16

Joseph Ehmoser, Gruner Veltliner, Wagram, AT 2022 $15

Le Graine Sauve, 'Luts,' Marsanne, Languedoc, FR 2020 $16

Les Salicaires, 'Torlit,' Grenache Blanc Blend, Languedoc, FR 2022 $15

ROSE

Spinning Wheel, "Not Nothing", Chambourcin Blend, Frederick, MD 2022 $16

SKIN CONTACT

Express Wine Makers, L'Orange, Riesling Blend, Great Western, AU 2022 $14

Furlani, 'Mae Son,' Muller Thurgau, Alto Adige, IT 2022 $15

The Marigny 'Mixed Emotions,' Pinot Gris Blend, Willamette, OR 2022 $16

FRESH RED

Leon Gold, 'Neon Gold,' Trollinger, Wurrtemberg, DE 2022 $16

Foradori 'Lezer,' Teraldego, Alto Adige, IT 2022 $17

Broc Cellars, Cabernet Pfeffer, Lime Kiln Valley, CA 2022 $16

MEDIUM PLUS+

Dom des Mailloches, Cab. Franc, Loire, FR 2020 $15

Las Jaras, 'Glou Glou,' Carignan/Zin, Medo, CA 2021 $18

Poderi Cellario, Dolcetto/Barbera, Piedmont, IT 2022 $15

Franck Balthazar, Syrah Blend, Côtes -du-Rhône, FR 2021 $17

BEER

Kronenbourg 1664 Lager, Strasburg, FR (13 oz draft) $8

Ommegang, "Neon Rainbows", Hazy IPA, Cooperstown, NY (16 oz can) $13

Denizens Brewing Co. Bohemian Pils, Riverdale, MD (12 oz can) $8

CIDER

Revel, Txotx! Plum/Muscat, Ontario, CA 2021 $14

COCKTAILS

Fleur de French 75 – Hayman's lavender Gin, lemon juice, sparkling wine $16

Agave Maria – Mezcal, Amaro Averna, Lime, Cinnamon $16

Pepper Plane – Brandy, Aperol, Calabrian chili amaro, Szechuan syrup, lemon $17

3800 Tigers – Calvados, Drambuie, Sirene Amaro $16

SANS SPIRITS

Interpol – Blackberry shrub, lemon, elderflower tonic $9

About Thyme - Orange, lime, thyme, ginger beer $9