

Have your next event here at the Scarlet Knife- showers, weddings, rehearsal dinners, business dinners and birthday celebrations.



## BRUNCH COCKTAILS 14

### Scarlet Knife Bloody Mary

Crop Organic Vodka, Charleston Bloody Mary Mix

**Mimosa** Prosecco, orange juice

**Pineapple Bellini** Prosecco, pineapple

**N/A Mimosa** Nozeco, orange juice

**N/A Bellini** Nozeco, pineapple

## COCKTAILS

### Miso Dirty 20 ~SK Signature Savory Martini~

Bombay Gin, miso tincture, dry vermouth, mushroom extract, citrus zest

### Chai Me 16

Crop Vodka, chai syrup, lemon juice, aquafaba, soda water

### Pear Cider Mule 15

Crop Vodka, pear puree, cider syrup, lime juice, ginger beer

### The Cognac Confessional 20

Pierre Fernand Cognac, Nocelino, lemon bitters

### Smoke at Sunrise 16

Vida Mezcal, mango puree, lime juice, simple syrup, celery bitters

### Orchard’s Crush 15

Curamia Tequila, Berentzen Apple Liqueur, Ginger Fruitful, lime juice, chili, apple

### Falling Leaf Fizz 15

Lamberti Prosecco, Pumpkin Fruitful, pumpkin puree, pumpkin pie spice

## SK Classic Cart Cocktails

### Black Manhattan 22

Green River Bourbon, Averna Amaro, chocolate vanilla bitters, lemon zest

### Classic Old Fashioned 16 ~Proudly Muddled~

Green River Bourbon, demerara syrup, orange bitters, orange zest

### Browned Butter Old Fashioned 18

Green River Browned Butter Washed Bourbon, spiced chocolate bitters, demerara syrup

## Non Alcoholic Libations

### N/A Nozeco Sparkling White or Rose 11

Refreshing, fruity, well-balanced

### Chai Sour 8

Housemade chai simple syrup, lemon juice, soda water

### Blackberry Daiquiri 6

Blackberry syrup, lime juice, soda water

### Spiced Cider Mule 6

Spiced cider syrup, ginger beer, lime juice

Coffee, Tea, Cappuccino, Espresso

Orange Juice, Tomato, Cranberry, Pineapple

## LARGE PLATES

### Fresh Fruit Board 16

Melon, pineapple, grapes, raspberry creme fraiche strawberries, granola

### House Caesar 14

Roasted garlic Caesar, crisp romaine, croutons, toasted confit tomatoes, Parmesan

**Add:** 4 grilled shrimp\* 18, grilled chicken 15 Salmon 15

### Crème Brûlée French Toast 18

House made cinnamon swirl bread, caramelized sugar crust, seasonal berry compote, raspberry creme fraiche

### Cinnamon Roll BEC 19

Cinnamon croissant roll, fried egg, sliced gouda, BBQ bacon, SK home fries

### Korean Short Rib Flatbread 20

Korean BBQ braised beef short rib, provolone, cabbage, sesame, cilantro, sriracha slaw, pickled shallots house made crust

### Crab Hash 26

Lump crab, shallots, scallions, poached egg, hollandaise, SK home fries **GF\***

### Banana Foster Waffles 20

Sugar crunch waffles, banana cinnamon brown sugar sauce, whipped cream

### SK Eggs Benedict 19

Canadian bacon, wilted garlic spinach, Collar City Mushrooms, hollandaise, English muffin, SK home fries\*

### Corned Beef Hash 22

Corned beef brisket, potatoes, onions, carrots poached eggs, hollandaise

### Lobster Scramble 27

Whipped eggs, Maine lobster, chives, mascarpone, SK home fries **GF**

### Porcini Parmesan 24

Poached eggs, grilled sourdough, arugula, parmesan porcini mushroom cream, SK home fries

### Mushroom Omelette 19

Collar City Mushrooms, roasted cippolini onions, Gruyère, SK home fries

### Brunch Burger 24

8 oz Certified Angus house blend of brisket chuck and short rib, Canadian bacon, Jakes Gouda, sunny side egg, pretzel bun, SK home fries \*

### Steak and Eggs 32

Grilled 4 oz. filet mignon, two eggs any style, hollandaise, SK home fries **GF\***

## Kids Menu

|                                      |           |
|--------------------------------------|-----------|
| <b>Waffle with syrup</b>             | <b>10</b> |
| <b>Scrambled eggs, home fries</b>    | <b>12</b> |
| <b>French Toast sticks</b>           | <b>12</b> |
| <b>Chicken Fingers, French fries</b> | <b>15</b> |

## SIDES

|                             |          |
|-----------------------------|----------|
| BBQ dry rub thick cut bacon | <b>8</b> |
| Canadian bacon              | <b>8</b> |
| SK home fries               | <b>6</b> |
| Side of fruit               | <b>6</b> |

WEEKEND BRUNCH

Autumn 2026

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. *If you have a food allergy, please notify us.* 20% gratuity will be charged to parties of 6 or more.