

Brunch

THE JOINT SALAD	organic mixed greens - heirloom baby tomato - red onion - artisan bacon crumbles brioche croutons - pecorino romano - lemon vinaigrette (or sub veggie bacon)	16
CHEDDAR GRITS	marsh hen mill's grits (edisto island, sc)	6
MARKET GREENS	farmers' market braised collard greens, cooked in house dashi add lardons	3 8
THE "J" CORN CAKE	shishito pepper, side of sweet pepper sauce	6
POTATO CROQUETTES	serrano ham - fontina cheese - chive - pickled pepper aioli	13
CRISPY OCTOPUS	roasted sunchokes - pepitas - kimchee brussel sprouts - spiced yam puree	19
ESCABECHE POACHED FIJIAN ALBACORE	fresh line caught albacore - pickled peppers - roasted marcona almonds - romesco sauce - evoo	17
CARBONARA SPINACH GNOCCHI	house made gnocchi - chef's mixed mushrooms - poached local egg - gran padano -chive - pistachio pesto cream - truffle oil	21
THE JOINT BREAKFAST SANDWICH	2 fried mike & son's ranch eggs - thick cut bacon - cheddar - smashed avocado - dukes' mayo - heirloom tomato - side of old bay fries	17
GAIJIN BREAKFAST	2 local eggs any style - thick cut artiasn bacon - choice of hash browns or furikake rice with house made salsa negro	16
CHILAQUILES	2 poached local free range eggs - house corn chips - black beans - corn pico - salsa negro - queso fresco - pickled red onion - cilantro	16

THE JOINT'S BENEDICTS

All benedicts served with a choice of house made hash browns or furikake rice

RED MISO BRAISED ANGUS SHORT RIB BENEDICT	english muffin - 2 poached local eggs - house togarashi hollandaise	24
CHICKEN KATSU CURRY BENEDICT	english muffin - 2 poached local eggs - jidori boneless chicken thigh (or sub tempeh katsu) - japanese curry sauce	19
SOFTSHELL CRAB BENEDICT	english muffin - fried softshell crab - sautéed asparagus - 2 poached local eggs - house hollandaise	21
SMOKED SALMON BENEDICT	english muffin - poached local eggs - local green's salad - pickled onions - house hollandaise - goma	21
SERRANO HAM BENEDICT	english muffin - poached local eggs - manchego - wild arugula - hollandaise	21
THE FUN GUY BENNY	chef's sautéed mushrooms - english muffin - poached local eggs - hollandaise	19

FRENCH TOAST STACK	brioche - honey & yuzu whipped marscapone - candied pecans - farmers' market berries	16
FRENCH TOAST ALAMODE	short stack - brioche - honey & yuzu whipped marscapone - candied pecans - farmers' market berries - house ice cream	15
THE BRUNCH BURGER	8oz certified angus beef patty - cheddar - kimchee pickles - runny local egg - crispy bacon - duke's mayo	18
THE JOINT TUNA MELT	house spicy tuna - brioche - duke's mayo - heirloom tomato - old bay fries *	18
SMOKED SALMON POKE BOWL	sushi rice - bagel chips - avocado cream cheese mousse - goma - pickled red onions - japanese mustard dressing	20
SHRIMP & GRITS	sautéed shrimp, artisan bacon, marsh hen mill's grits, cheddar, tabasco vinaigrette	19
AMERICAN WAGYU STEAK & EGGS	snake river farm's american wagyu flank steak (6oz) - yakiniku marinade - local scrambled eggs - furikake rice	27

MIMOSA	bubbles & orange juice (or a bottle for \$7 with purchase of brunch entree)	4
SCREWDRIVER	rebru spirits local vodka & orange juice	9
BLOODY BEER	add local bloody mary mix to your choice of beer	2.5
BLOODY MARY	local bloody mary mix - rebru spirits local vodka - pickled veggies	9
BLOODY MARIA	local bloody mary mix - don lorenzo mezcal - pickled veggies	9

we support local farms, use organic produce when possible, only REAL snow crab, natural poultry, local free range eggs, & grass fed meats.

All items are cooked fresh & may be served at varying times, as we do NOT use heat lamps or microwaves

for those with FOOD ALLERGIES: we serve under cooked meats-tree nuts-shellfish-raw fish ("*" CONTAINS RAW SEAFOOD/MEAT)

"CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS"

Established 2011 Locally owned & operated!

Sides

TWO LOCAL FREE RANGE EGGS ANY STYLE

\$5

FRESH HASH BROWNS

\$4

ENGLISH MUFFIN

\$3

BRIOCHE TOAST

\$3

3 PIECES CRISPY BACON

\$7

SIDE SALAD

\$8

HOLLANDAISE SAUCE

\$3.5

HOUSE CUT FRIES

TRUFFLE OR OLD BAY

\$9

FURIKAKE RICE

\$4

We believe in providing quality items for our guests, and this is totally dependent on starting with quality ingredients. Here is a partial list of the many fine purveyors that we utilize.

Eggs

Mike & Son's Farms

Seafood

PureFish

International Marine Products

Proteins

Snake River Farm's

Jidori Free Range Natural Chicken

Produce

Specialty Produce (focused on farmers' market, organic, & local)

GRAINS

Marsh Hen Mill, Edisto Island, SC grits milled to order for us
San Diego Soy Dairy for organic tofu and organic tempeh

COFFEE & TEA

Mostra (coffee)

Ryan Brothers (tea)

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