

# SUNDAY BRUNCH 11AM – 3PM

## STARTERS & SALADS

### WARM GLAZED CINNAMON BUTTERMILK DONUTS

vanilla icing \$8

### **GF** BACON IN A GLASS

honey bourbon sugar glaze  
peanut butter accompaniment \$12

### BARBECUED SHRIMP

spicy and tangy barbecue sauce  
ciabatta cheese toast \$14

### **GF** ARUGULA SALAD

organic greens, candied bacon, red pears  
blue cheese crumbles, praline pecans  
cheese grit croutons, cider-honey vinaigrette \$13

### CRAB CAKE SALAD

local bibb lettuce, shaved fennel, oranges  
red onion, orange vinaigrette, basil oil \$18

### **GF** KALE & QUINOA WITH GRILLED SALMON

wood-grilled salmon, sunflower seeds, green apple  
white cheddar, red onion, golden raisins  
cider-honey vinaigrette \$19

## EGGS

*choice of stone ground grits or skillet potatoes*

### COUNTRY HAM BENEDICT

warm cheddar-chive biscuits, local country ham  
poached eggs, lemony hollandaise sauce \$15

### CRAB CAKE BENEDICT

toasted english muffins, peppery watercress  
fried green tomatoes, crisp crab cakes  
poached eggs, hollandaise sauce \$18

### COUNTRY QUICHE

local country ham, onion, smoky bacon  
creamy cheese custard, seasoned crumb crust  
cheddar cheese sauce \$13

### **GF** PIMENTO CHEESE & BACON OMELET

candied bacon, pimento cheese  
creamy cheese sauce \$13

### **GF** CRAB & ASPARAGUS OMELET

lump crabmeat, fresh dill, asparagus  
spinach, chives, white cheddar cheese  
hollandaise sauce \$15

## FAVORITES

### **GF** COLA BRAISED SHORT RIB HASH

tender cola-braised beef, sautéed peppers  
onions, garlic, seasoned potatoes  
poached egg, rich demi-glace \$15

### **GF** SHRIMP & GRITS

smoked shrimp, andouille sausage  
applewood bacon, weisenberger  
stone ground grits, creole sauce \$26

### CHICKEN 'N BISCUITS

crispy-fried chicken cutlets  
buttermilk cheddar biscuits, tasso cream  
roasted corn salsa, hot honey, crispy leeks \$22

### SMASHED AVOCADO TOAST WITH POACHED EGG

ripe haas avocado, grilled crostini  
poached egg, country ham  
spring greens; cider-honey vinaigrette \$15

### WAGYU STEAK BURGERS

two wood-grilled, chopped premium  
beef patties, béarnaise butter, smoked tomatoes  
crispy onions, brioche croutons \$18

### SMOKED SALMON PLATE

premium, ducktrap river kendall brook  
smoked salmon, whipped herb cream cheese  
toasted crostini, crispy capers, red onion  
spring greens, sherry vinaigrette \$19

### BELGIAN WAFFLE

home-style, crispy thick waffle  
whiskey butter, fresh seasonal berries  
vanilla bean whipped cream, candied bacon  
breakfast potatoes \$15

## SWEETS

### WARM APPLE CRISP

salted caramel, bourbon honey  
praline pecans \$8

### WARM BUTTERMILK DONUTS

cinnamon sugar, raspberry melba  
salted caramel, chocolate ganache sauces \$8

mimosas and bloody marys available

**GF** = GLUTEN FREE

## SIDES

### **GF** STONE GROUND GRITS

local weisenberger white corn  
artisanal cheeses, wilted greens with bacon  
and cider-honey vinaigrette \$7

### **GF** SKILLET POTATOES

crispy, seasoned red bliss potatoes \$6

### BUTTERMILK-JALAPEÑO SKILLET CORNBREAD

local weisenberger yellow cornmeal  
fresh corn, buttermilk, chives  
jalapeño, whisky-maple butter \$6

### BUTTERMILK BISCUITS & COUNTRY GRAVY

classic southern homemade  
buttermilk biscuits with  
rich and creamy sausage gravy \$7



Old Bourbon County was the original name of the great state of Kentucky. Initially a territory of Virginia, Old Bourbon County grew to thirty-four counties that became Kentucky in 1792. “Old Bourbon County” was stamped on barrels as they floated down the Mississippi; these barrels were charred before travel to preserve the flavor of our bourbon due to the unique ingredients of corn and limestone water. Old Bourbon County became synonymous with only the best whiskey produced in the United States.