

# SUNDAY BRUNCH 10AM-3PM

## STARTERS

### WARM GLAZED CINNAMON BUTTERMILK DONUTS

vanilla cream cheese 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

### HOT BAKED CRAB DIP

seasoned crabby cheese dip, crispy butter  
toasted sourdough; celery-apple salad \$12

## EGGS

choice of seasoned breakfast potatoes or cheese grits

### FILET MIGNON BENEDICT

grilled filet medallions, toasted english muffins  
soft poached eggs, béarnaise sauce \$16

### COUNTRY HAM BENEDICT

flaky buttery southern style biscuits  
local country smoked ham, soft poached eggs  
hollandaise sauce \$15

### CRAB CAKE BENEDICT

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

### COUNTRY SAUSAGE BENEDICT

butter-toasted english muffin, soft poached eggs  
creamy white milk sausage gravy, scallion; cheese grits \$14

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

applewood smoked bacon, pimento cheese  
creamy cheese sauce \$13

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

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

### KENTUCKY HAM & CHEDDAR OMELET

local country smoked ham, sharp cheddar cheese  
creamy cheese sauce \$12

### BACON CHEDDAR OMELET

applewood smoked bacon, sharp cheddar cheese  
creamy cheese sauce \$11

mimosas and bloody marys available

**GF** = GLUTEN FREE | Please notify server of any food allergies

Consuming raw or undercooked meats, poultry, seafood, shellfish  
or eggs may increase your risk of foodborne illness

## FAVORITES

### STEAK & EGGS

grilled filet mignon, demi reduction, béarnaise sauce  
three over easy eggs, breakfast potatoes  
southern style biscuit \$16

### CHICKEN IN COUNTRY BISCUITS

buttermilk-fried chicken cutlets  
flakey buttery southern style biscuits, tasso cream  
crispy leeks, roasted corn salsa, hot pepper honey \$14

### SMOKED SALMON PLATE

premium kendall brook smoked salmon, pickled onions, fried  
capers, avocado, pumpernickel toast whipped herb cream  
cheese; celery-apple salad \$16

### CRAB CAKE HASH

tasso ham hash, skillet potatoes  
blistered tomatoes, lump maryland crab cake  
mustard seed vinaigrette, sunny egg \$18

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

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

### KENTUCKY KITCHEN HOT BROWN

smoked turkey breast, applewood smoked bacon  
fried green tomatoes, kentucky artisanal cheeses  
sourdough toast \$14

### GRILLED SALMON & ROASTED VEGETABLES

oven-roasted seasonal vegetables, lemon aioli \$16

### PAN-ROASTED ICELANDIC COD

zucchini noodles, saffron-lobster tomato broth \$14

### **GF** SHRIMP & GRITS

smoked shrimp, andouille sausage  
applewood smoked bacon, cheese grits, creole sauce \$18

### BELGIAN WAFFLE

homestyle crispy thick waffle, whiskey butter  
fresh seasonal berries, vanilla bean whipped cream  
applewood smoked bacon, breakfast potatoes \$15

## SIDES

### STONE GROUND GRITS

local weisenberger white corn, artisanal cheeses  
wilted greens with applewood smoked bacon  
cider-honey vinaigrette \$6

### SKILLET POTATOES

crispy, seasoned red bliss potatoes \$6

### BUTTERMILK-JALAPEÑO SKILLET CORNBREAD

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

### BISCUITS & COUNTRY GRAVY

flakey, buttery southern style biscuits  
creamy sausage gravy \$7

### FRUIT BOWL

strawberries, blackberries, raspberries, blueberries  
pineapple, pears, apples \$8

## SALADS & SANDWICHES

sandwiches accompanied by house made chips and house pickles

### ARUGULA SALAD

organic greens, applewood smoked bacon, red pears  
blue cheese crumbles, praline pecans, cheese grit croutons  
cider-honey vinaigrette \$11

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

sunflower seeds, green apple, white cheddar, red onion,  
golden raisins, cider-honey vinaigrette \$16

### COBB SALAD

heritage mixed greens, warm seasoned diced chicken,  
blue cheese, egg, tomato, applewood smoked bacon,  
avocado, creamy ranch \$13

### BREAKFAST SANDWICH

local country smoked ham, white cheddar, egg scramble  
jalapeño mayo, butter-grilled sourdough \$13

### CLASSIC CHEESEBURGER-CHEESEBURGER

two griddle-seared blackhawk farm premium american  
wagyu beef patties, melted sharp cheddar, lettuce, tomato  
butter-toasted mini brioche bun \$14

### SMASHED AVOCADO TOAST

three sourdough crostini, lemon-tabasco aioli  
haas avocado; celery-apple salad \$13

### THE "BLT"

applewood smoked bacon, organic arugula, tomato  
mayonnaise, butter-toasted sourdough \$12

## SWEETS

### BUTTERSCOTCH MOUSEE PARFAIT

silky butterscotch pudding, raspberries  
honeycomb toffee, whipped cream \$8

### WARM BUTTERMILK DONUTS

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

