

SALADS & SANDWICHES

sandwiches served with breakfast potatoes and house pickles

GF HEIRLOOM TOMATOES, BURRATA & WATERMELON SALAD

artisanal frantoia extra virgin olive oil, aged ipa vinegar, cracked pepper, sea salt flakes, basil, balsamic reduction, pistachio \$18

CROQUE MONSIEUR (SOUTHERN GENTLEMAN)

country ham, gruyère, blueberry bourbon jalapeño jam, creamy brie \$16

"Southern Belle" served with an over easy egg \$18

BREAKFAST CUBANO

mojo-smoked pork loin, pit-smoked ham, swiss, over easy egg, dill pickle mustard, house-made pickles, sourdough toast \$17

GF KALE & QUINOA WITH GRILLED SALMON*

sunflower seeds, green apple, white cheddar, red onion, golden raisins, cider-honey vinaigrette \$24

BREAKFAST SANDWICH

local country smoked ham, white cheddar, egg scramble, jalapeño mayo, butter-grilled sourdough \$15

WAGYU BACON CHEESEBURGER*

char-grilled premium american wagyu beef patty, sharp cheddar, gruyère swiss, applewood smoked bacon, cabernet onion marmalade, lettuce, tomato, parmesan-garlic mayo, butter-toasted brioche roll; beer-battered french fries \$23

COUSCOUS SALAD

mediterranean couscous, peppery arugula, fresh herbs, english cucumbers, sundried tomatoes, shallots, creamy goat cheese, honey balsamic vinaigrette \$18
add chicken* \$6 add salmon* \$8

TURKEY AVOCADO EVERYTHING BAGEL

butter-toasted "everything" bagel, smoked turkey, avocado, vine ripe tomatoes, arugula, provolone cheese, remoulade \$15

SWEETS

WARM BUTTERMILK DONUTS

cinnamon sugar donuts; chocolate ganache, raspberry melba and salted caramel sauces \$10

NEAPOLITAN CHEESECAKE

vanilla, strawberry, and chocolate cheesecake, oreo cookie crust, chocolate ganache \$10

GF CHOCOLATE CRÈME BRULÉE

chocolate bourbon custard, caramelized sugar, pecan madeleine cakes \$9



• BRUNCH MENU •



UPDATED ON

MAY 19 2022

STARTERS

WARM GLAZED CINNAMON BUTTERMILK DONUTS
vanilla cream cheese icing \$10

GF BACON IN A GLASS
honey bourbon sugar glaze,
peanut butter accompaniment \$16

HOT BAKED PIMENTO CHEESE & BACON DIP
seasoned cheese and bacon dip,
crisp butter-toasted sourdough \$17

FRIED GREEN TOMATOES
bacon jam, whipped herb chevre \$16

EGGS

choice of seasoned breakfast potatoes or cheese grits

EGGS RAINER
cold-smoked kendall brook farm salmon,
butter-toasted english muffin, soft poached egg,
arugula nest, caper hollandaise sauce \$21

CRAB CAKE BENEDICT
toasted english muffins, arugula,
fried green tomatoes, crisp crab cakes,
soft poached eggs, hollandaise sauce \$22

GF CRAB & ASPARAGUS OMELET
lump crabmeat, fresh dill, asparagus, spinach, chives,
whipped herb cream cheese, hollandaise sauce \$19

KENTUCKY HAM & CHEDDAR OMELET
local country smoked ham, sharp cheddar cheese,
creamy cheese sauce \$14

GF CREOLE OMELET
spiced andouille sausage, pimento white cheddar cheese,
obc creole sauce, scallions \$18

SIDES

STONE GROUND GRITS
local cornmeal, artisanal cheeses, wilted greens,
applewood smoked bacon, cider-honey vinaigrette \$7

GF SKILLET POTATOES
crispy, seasoned red bliss potatoes \$7

BUTTERMILK-JALAPEÑO SKILLET CORNBREAD
local cornmeal, fresh corn, buttermilk,
chives, jalapeño, whiskey-maple butter \$9

BISCUITS & COUNTRY GRAVY
southern style biscuits, creamy sausage gravy \$8

GF FRUIT BOWL
strawberries, blackberries, raspberries,
blueberries, pineapple, apples \$8

FAVORITES

BIRRIA BURRITO
birria braised short rib, elote corn crema,
crisp potatoes, scrambled eggs, flour tortilla,
hatch chili queso; breakfast potatoes \$20

STEAK & EGGS*
grilled filet mignon, demi reduction, béarnaise sauce,
three over easy eggs, breakfast potatoes,
southern style biscuit \$24

**LAKEWATCHER FARMS
BONE-IN FRIED CHICKEN**
pasture-raised, whipped yukon gold potatoes,
country gravy, hot pepper honey \$28

ALL-AMERICAN BREAKFAST
three eggs over easy, applewood smoked bacon,
southern style biscuits, creamy sausage gravy,
seasoned breakfast potatoes, assorted jams \$16

COLA-BRAISED SHORT RIB HASH
tender cola-braised beef, sautéed peppers and
onions, garlic, skillet potatoes, poached egg,
rich demi-glace \$16

NASHVILLE HOT CHICKEN SANDWICHES
nashville hot chicken cutlets, hot pepper honey, house-made
pickles, heritage blend baby greens, belgian waffles;
breakfast potatoes \$19

CRÈME BRULÉE FRENCH TOAST
vanilla bean custard, bruléed sugar, whiskey maple butter,
whipped cream, strawberry, pure maple syrup,
applewood smoked bacon \$18

GF SHRIMP & GRITS
smoked shrimp, andouille sausage,
applewood smoked bacon, cheese grits,
creole sauce \$22

BELGIAN WAFFLE
homestyle thick waffle, whiskey-maple butter,
fresh seasonal berries, vanilla bean whipped cream;
applewood smoked bacon, breakfast potatoes \$16

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.*