

SALADS & SANDWICHES

sandwiches served with breakfast potatoes and house pickles

BEET & BURRATA

roasted golden and red beets, burrata, arugula,
puffed farro, chopped dates \$17

CROQUE MONSIEUR [SOUTHERN GENTLEMAN]

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

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

GF KALE & QUINOA WITH GRILLED SALMON*

sunflower seeds, gala 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



• BRUNCH MENU •

SWEETS

WARM BUTTERMILK DONUTS

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

CARAMEL APPLE CHEESECAKE

new york cheesecake, tart apples, caramel \$10

GF CHOCOLATE CRÈME BRULÉE

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



UPDATED ON
OCT. 20 2023

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

CRAB CAKE BENEDICT

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

CHORIZO BENEDICT

toasted english muffins, seared chorizo patties,
breakfast potatoes, arugula, soft poached eggs,
chipotle hollandaise sauce \$18

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

HASHBROWN CASSEROLE

ham, shredded potatoes, onion, poblano peppers,
cheese, spices \$8

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

BONE-IN FRIED CHICKEN

pasture-raised, hot pepper honey, country gravy,
mashed yukon gold potatoes \$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

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

CHICKEN & WAFFLE

buttermilk-fried cutlets, bloody mary spice rub,
belgian waffle, whiskey-maple butter, hot pepper honey,
pure maple syrup \$19

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.*