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Build your own BRUNCH

STEP ONE: FARM EGGS COOKED TO ORDER

10.00

• TWO EGGS • ONE EGG

THREE EGGS

STEP TWO: MEAT

9 00

THICK CUT **BREAKFAST** BACON SAUSAGE

FRIED CHICKEN **60Z SIRLOIN**

11.00

STEAK +9.00

STEP THREE: BREAD

biscuit

YELLOW CAKE

WHEATBERRY

ADD SAUSAGE **GRAVY** +2.50

PANCAKES

TOAST

STEP FOUR: SIDE

HOMEFRIES

FRESH FRUIT

SAVORY

BISCUIT FT

GRITS

SALAD

pancakes

YELLOW CAKE

9 00

SWEET PEACH

10.00

WHOLE GRAIN topped with honey & fruit

12.00

BANANA BREAD FT 10.00

FRENCH TOAST

CHICK & BISCUIT FT 12.00

ADD SAUSAGE GRAVY +2.50



MINI TACOS

EGG AND CHEESE WITH BACON OR BRISKET

9.00

8 00

O O CRAFT COCKTAILS



CEREAL TOASTS

filly Rappit

Cocoa Puffs

MIMOSA FLIGHT orange, pineapple, pomegranate, apple

BRUNCH RITA maple infused tequila EARLY BIRD

vodka, licor 43 & cold brew

BLOODY MARY

MORNING CRUSH

Jim Beam vanilla, orange & cream

FRENCH 75

TEQUILA SUNRISE

TRADITIONAL MIMOSAS — PENNY REFILL

HOLD THE biscuit

HOT CHICKEN & CHEESE

BACON EGG & CHEESE

9.00

HAM EGG & CHEDDAR

9.00

CHICKEN & PIMENTO CHEESE 10.00

BRISKET W BRUNCH

BRISKET TAMALES

13.00

BRISCUIT BENEDICE

11.00

BISCUIT BOARD

11.00

scratch biscuits served with butters and farm sourced jams

MAC & CHEESE

LOBSTER MAC

18.00

HOT CHICKEN MAC

14.00

CREAMY HOUSEMADE MAC

9.00

NASH TRASH

two biscuits split, topped with Nashville hot chicken, covered with two farm eggs, smothered in sausage gravy and syrup

15.00

RUSTIC POTATO HASH

purple, gold and sweet potatoes, spinach, bacon, sunny eggs, cheese and spices

CHEESY SHRIMP & GRITS

cheesy southern grits, blackened shrimp & sausage drizzled with a tabasco butter sauce and topped with a sunny egg



FRESHLY BREWED COFFEE & TEA



