

BRUNCH

{ Sweets }

PANCAKES

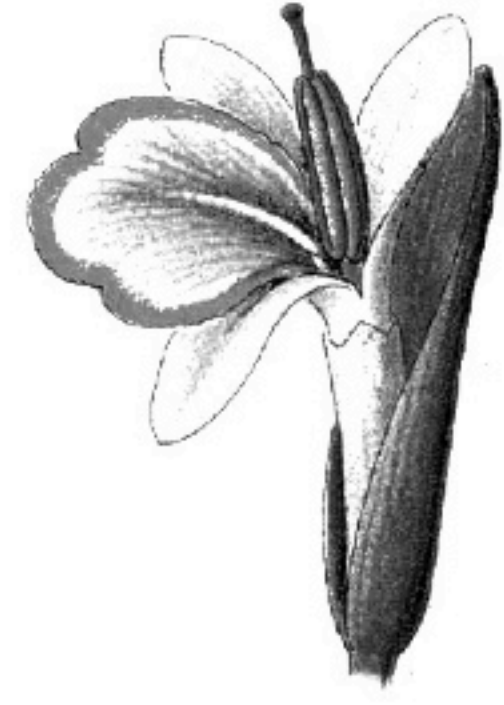
Roasted Bananas, Maple Syrup **10.**

HOME MADE BREADS

Sticky Bun, Brioche, Cornbread **9.**

WAFFLE

Whipped Cream, Honey-Butter Syrup **10.**



{ Salads }

CAESAR SALAD

Anchovies, Parmesan **12.**

Add Chicken a la Plancha **6.**

ICEBERG LETTUCE COBB

Bacon, Avocado, Egg, Turkey, Blue Cheese **13.**

{ Eggs & More }

HOUSE SMOKED SABLE

Scrambled Eggs **14.**

FRIED DUCK EGG

Buckwheat Farina, Pancetta,
Tomato Marmalade **9.**

HOUSEMADE SAUSAGE

Two Fried Eggs, Baked Beans **13.**

CREEKSTONE FARMS SKIRT STEAK

Scrambled Eggs, Fried Potatoes **15.**

GRANOLA

Greek Yogurt **9.**

SHEEPS MILK RICOTTA

Thyme Honey, Pine Nuts, Toast **10.**

BENEDICTINE & BACON SANDWICH

Bacon, Famous Kentucky Cucumber
Spread, Roast Tomato **12.**

PORK KORMA WRAP

Mixed Greens, Raita, Naan **15.**

{ Housemade Hot Dogs }

- served with Elettaria mustard blend & tomato jam -
- topped with a fried egg add **2.5** -

CLASSIC reg. **2.5**/lrg. **4.5**

ANSON MILLS CORNDOG **4.5**

KEEMA 'CHILI' DOG **5.**

SLOPPY DOG

Two Fried Eggs, Bacon, Baked
Beans **10.**

{ Sides }

FLIGHT OF PIGS 16.
All four porky sides!

BROADBENT BACON **8.**

BENTON'S BACON **8.**

NORTH COUNTRY BACON **8.**

BENTON'S SMOKED COUNTRY HAM
Red Eye Gravy **9.**

ANSON MILLS CHEDDAR GRITS **7.**

SAUSAGE CHEESE BISCUITS & GRAVY **7.**

SCRAMBLED EGGS **5.**

FRIED POTATOES **5.**

- 20% service charge on parties of six or more -

- whenever possible we source organic and local ingredients -