

CHARCUTERIE & ARTISANAL CHEESES

Served with truffle honey, pickled vegetables, cornichons, fresh & dried fruit, whole grain mustard, fruit compote, naan bread & gluten-free shortbread cookies

CHOOSE ANY COMBINATION: 3/\$19 5/\$28

Charcuterie:

Speck
Alto Adige, Italy
Gentile Salami
Italy
Duck Prosciutto
Italy
Mortadella
Spain

Softer Cheeses:

Homemade Boursin
goat & cow milk w/ herbs
Homemade Pimento
cow's milk
Hook's Blue
cow's milk, Wisconsin
Espresso Bellavitano
aged cow's milk, Wisconsin

Harder Cheeses:

Little John Cheddar
cow's milk, Virginia
Agor Ossau Iraty
aged sheep's milk, France
Hols Goat Gouda
aged goat's milk, France
Appalachian Cheddar
aged raw cow's milk, Virginia



BRUNCH

Sat & Sun 11am-4pm

SOUPS & SALADS & SANDWICHES

FRIED GOAT CHEESE & ROASTED BEET SALAD: fried goat cheese, roasted beets, slivered almonds, honey-tarragon dressing, arugula 12 add pan-seared Norwegian salmon 7

ROASTED MUSHROOM PANZANELLA SALAD (gf): roasted mixed mushrooms, house croutons, poached egg, arugula, herbed vinaigrette 12

COUNTRY TOMATO SOUP: (gf) (vegan) fresh basil 4 cup/ 6 bowl

COCONUT-PUMPKIN SOUP: (gf) toasted pumpkin seeds and crème fraîche 5 cup/ 7 bowl

BLACKENED SALMON B.L.T: pan-seared Norwegian salmon, bacon, mixed greens, tomato, spicy mayo, toasted brioche bun, choice of side 15 add avocado 1.5

SUNDAY MORNING BURGER: ground beef & mushroom burger, black pepper bacon, sunny side up egg, pepper jack, toasted brioche bun, choice of side 14 (James Beard Foundation blended burger project)

THE GOURMET BRUNCH GRILLED CHEESE

duck confit, cheddar cheese, goat cheese, & fig jam
served with a cup of coconut-pumpkin soup 15

PUMPKIN-CHAI FRENCH TOAST

pumpkin-chai spiced cream cheese stuffed french toast dipped in batter and fried,
topped with powdered sugar with a side of maple syrup 14

Main COURSES

RAS DUCK CONFIT & SWEET POTATO HASH (gf): served with 2 poached eggs* 16

FRIED CHICKEN & PECAN WAFFLE: fried chicken breast, served with a fresh pecan waffle and side of maple syrup 15

PRESS VEGGIE OMELET (gf): rosemary, sweet potato, kale and goat cheese, choice of side 12

MEATLOAF BENEDICT: 2 poached eggs*, spinach, homemade herb biscuit, peppered gravy, choice of side 14

SHRIMP & JALAPEÑO-CHEDDAR GRITS (gf): red peppers & onions, spicy cajun butter sauce 15 add 2 poached eggs* 3

SPICED FILET MIGNON BENEDICT: our filet mignon steak bites*, 2 poached eggs*, smokey hollandaise, homemade herb biscuit, choice of side 16

THE TRADITIONAL*: 2 eggs your way*, black pepper bacon, Surry sausage, toast, choice of side 12

ADD-ONS

basket of parmesan-truffle tots or fries 7 / small organic green salad 4 / small fruit salad 4

black pepper bacon 3 / Surry sausage 4/ jalapeño-cheddar grits 3 / 1 egg* 1.5

The Fine Print: We source organic, local ingredients whenever possible. * Consuming raw or uncooked meats/eggs can lead to food borne illness (gf) indicates gluten free. For parties of 6 or more 20 % gratuity will be added and no separate checks. Thank you for dining with us!