



BRUNCH ENTRÉES

* **BISCUITS & GRAVY** | 12
Cooper-Lasley Farms sausage gravy, served over two biscuits topped with eggs your way & your choice of side

* **FILET MIGNON STEAK & EGGS** | 17
Black pepper seared Angus filet with eggs your way & your choice of side

SHRIMP & GRITS GF | 13
Wild-caught N.C. shrimp in a bacon tomato cream sauce, served over cheesy stone-ground grits with scallions & baguette

* **DOWNTOWN BREAKFAST** | 12
Two eggs any style, served with sourdough toast or croissant, applewood bacon or local sausage, breakfast potatoes & your choice of side

* **HUEVOS RANCHEROS** | 11
Eggs your way, served with crisp corn tortillas, black beans, chorizo sausage, salsa verde, jack cheese, & avocado pico de gallo

* **N.C. CRAB CAKE EGGS BENEDICT** | 17
Crab cakes, poached egg & hollandaise, served with breakfast potatoes, local vegetables & a fresh biscuit

CINNAMON ROLL FRENCH TOAST V | 12
Butter griddled cinnamon rolls from Reed's bakery with your choice of side

* **FARMER'S BOWL** | 13
Seared cheese grit cake, breakfast potatoes, applewood smoked bacon, eggs your way & local sausage gravy

SALADS

** **BIG BABY GREENS GF, V** | 8
Mixed greens, goat cheese, toasted almonds, & dried cranberries with a balsamic vinaigrette
Add chicken or pork belly | 5 Add shrimp | 8

COBB GF | 10
Mixed greens, corn, avocado, tomato, hard-boiled egg, & crispy pork belly with herb buttermilk dressing
Add chicken | 5 Add shrimp | 8

** **TABLE CHICKEN SALAD GF** | 9.5
Chicken, celery, scallions, dried cranberries, toasted almonds, & lemon, served over mixed greens with avocado & sourdough toast

** **LOCAL ARUGULA SALAD V** | 8
Rocky Run Farm Arugula tossed in Balsamic with Isely Farms Strawberries and Goat Cheese with Candied Peacans

SANDWICHES (your choice of side)

PRIME RIB | 12
Slow-roasted prime rib with grilled onions, mushrooms, Swiss cheese, baby greens, & herb mayo on wheat bread

F.G.T.B.L.A. | 12
Battered and seared green tomatoes, smoked bacon, romaine lettuce, cucumbers, red onion, avocado aioli, served on a buttered brioche bun

OVEN GOLD TURKEY | 11
Roasted tomatoes, house made basil pesto, mixed greens and havarti cheese on sourdough

TRIPLE BEAN BURGER V | 13
Black beans, crimson lentils, and small red beans seasoned with fresh oregano & saffron with an avocado pico de gallo
Add fresh jalapenos | 2

SIDES

stone-ground cheese grits • seasoned breakfast potatoes • fresh fruits | 3
applewood bacon • local sausage • mixed greens salad | 4

Organic Coffee, Soft Drinks, Tea | 2 San Pellegrino | 4.5

GF gluten free **V** vegetarian **VG** vegan 18% gratuity added to parties of 6+

* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

** contains nuts