

# 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

Chicken a la Plancha, Anchovies, Parmesan **12.**

### ICEBERG LETTUCE COBB

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

## { Eggs & More }

### FRIED DUCK EGG

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

### BENEDICTINE & BACON SANDWICH

Benton's Bacon, Cucumber,  
Cream Cheese, Tomatoes **12.**

### HOUSEMADE SAUSAGE

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

### PORK KORMA WRAP

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

### HOUSE SMOKED SABLE

Scrambled Eggs **14.**

### CREEKSTONE FARMS SKIRT STEAK

Scrambled Eggs, Fried Potatoes **15.**

### SPICED GRANOLA

Greek Yogurt **9.**

## { 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 }

BROADBENT BACON **8.**

BENTON'S BACON **8.**

NORTH COUNTRY BACON **8.**

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

ANSON MILLS CHEESE 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 -