

BRUNCH

SATURDAY & SUNDAY
11AM TO 2PM

SHAREABLES

Sunburst Farms Smoked Trout Spread: Lemon, celery hearts, radish, local rosemary crackers \$13

GF Black Eyed Peas Hummus: Applewood smoked bacon, crumbled local goat cheese, housemade corn chips \$10

GF Melting Pimento Cheese: Housemade BBQ potato chips \$11



CAGE FREE EGGS*

Served with potatoes or cheese grits
Substitute fruit cup +1.95 egg whites +1

Farm Fresh Breakfast: 2 eggs* any style, choice of meat & toast \$11 (GF)

3 Egg Omelets*: Served with toast, choose from: peppers, onions, tomatoes, spinach, mushrooms, cheddar, feta, sausage, bacon, ham \$13 (GF)

Biscuits and Gravy Two house-baked buttermilk biscuits smothered with our own country sausage-sage gravy. Served with two eggs* any style. \$12

Broken Yolk Sandwich: 2 fried local eggs*, bacon, tomato, Ashe Co. cheddar, mayo, grilled sourdough bread \$11

Cakes & Eggs*: 2 of each. (No additional sides) \$10.25

Traditional Bennie*: 2 poached eggs*, hollandaise, Virginia ham, English muffin \$14

Portabella Spinach Bennie*: 2 poached eggs*, hollandaise, organic spinach, tomato, cream cheese, English muffin \$14

GF 6oz Beef Filet*: House steak sauce, 2 eggs any style \$36

GF 12oz Hickory Nut Gap Grassfed Ribeye*: House steak sauce, 2 eggs any style \$42



SIDES

Sides: Fresh Fruit: cup \$3.5 bowl \$5.5

Cheese Grits or Breakfast Potatoes: \$3

Bacon, Sausage, Ham, Turkey Sausage or Veggie Sausage: \$4

BURGERS & SANDWICHES

Served with choice of hand cut fries, sweet potato fries or housemade bbq tater chips Side salad or cup of soup + \$2

Grilled Chicken Sandwich: Avocado, clover sprouts, red onion, roasted garlic aioli, City Bakery focaccia \$14 (Balsamic-Marinated Portabella Mushroom available for substitution. Side substitution available.) Add Cheese - \$1

Southern Buttermilk Fried Chicken Sandwich: Pickle, bbq aioli, buttered City Bakery brioche \$13

Pork Belly Club: Ccolfax Creek pork belly, crispy bbq sweet potatoes, pickled red onion, Duke's & Lusty Monk, local lettuce, tomato, City Bakery bread \$16

Bacon Cheddar Black Angus Burger*: Applewood smoked bacon, Ashe Co. cheddar, black Angus beef, tomato, local spring mix, buttered City Bakery brioche \$16

Tall Tales Burger*: Black Angus beef, crispy onions, tomato, local spring mix, Ashe Co. cheddar, BBQ aioli, buttered City Bakery brioche \$16



SALADS

Top any salad:

Grilled Chicken \$8 / Fried Chicken \$8 / Burger Patty \$9 / Grilled Sunburst Trout \$12 / Grilled Salmon Plain, Blackened or BBQ \$12

GF House: Local lettuce, romaine, radish, cucumbers, tomatoes, ripe olives, cheddar, bacon, lemon herb vinaigrette \$5/\$8

Romaine: Romaine lettuce, grana padano, creamy peppercorn & anchovy dressing, garlicky croutons \$11

GF Local Rocket Arugula Salad: Radicchio, local rocket arugula, honey roasted apples, buttermilk blue cheese, toasted walnuts, sorghum vinaigrette \$12

GF - gluten-free

*May contain raw or undercooked food products. Consuming raw or undercooked foods may increase your risk of foodborne illness, especially if you have certain medical conditions.



We proudly serve locally sourced ingredients and provide 100% plant-based compostable carry-out packaging.
20% service charge added to all in room dining.

