

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, house made corn chips \$10

GF Melting Pimento Cheese: House made BBQ potato chips \$11

CAGE FREE EGGS*

Served with potatoes or cheese grits
Substitute fruit cup +\$2.50 egg whites +\$1.50

GF Farm Fresh Breakfast: 2 eggs* any style, choice of meat & toast \$12

GF 3 Egg Omelets*: Served with toast, choose from: peppers, onions, tomatoes, spinach, mushrooms, cheddar, feta, sausage, bacon, ham \$14

Biscuits & 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, *Biltmore® Dairy Farms Golden Blaze Cheddar*, mayo, grilled sourdough bread \$12

Cakes & Eggs*: 2 of each
(no additional sides) \$12

Traditional Bennie*: 2 poached eggs*, hollandaise, Virginia ham, English muffin \$15

Portabella Spinach Bennie*: 2 poached eggs*, hollandaise, organic spinach, tomato, cream cheese, English muffin \$15

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

BURGERS & SANDWICHES

Served with choice of hand cut fries, sweet potato fries or house made 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*) Add cheese \$1

Southern Buttermilk Fried Chicken Sandwich: Pickle, BBQ aioli, buttered City Bakery brioche \$14

Bacon Cheddar Black Angus Burger*: Applewood smoked bacon, *Biltmore® Dairy Farms Golden Blaze 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, *Biltmore® Dairy Farms Golden Blaze Cheddar*, BBQ aioli, buttered City Bakery brioche \$16

Turkey Club: Roasted Turkey, Applewood smoked bacon, Swiss cheese, house made apricot marmalade, lettuce and tomato on City Bakery French bread \$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, *Biltmore® Dairy Farms Golden Blaze Cheddar*, bacon, lemon herb vinaigrette \$6/\$9

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

SIDES

Fresh Fruit cup \$4 bowl \$6 | *Biltmore® Dairy Farms Golden Blaze Cheddar Cheese Grits* \$4
Breakfast Potatoes \$3 | Bacon, Sausage, Ham, Turkey Sausage or Veggie Sausage: \$5