

BRUNCH

SATURDAY & SUNDAY
11AM TO 2PM

SHAREABLES

v Fried Green Tomatoes with Pimento Cheese:
Local spring mix, balsamic glaze, house chili oil \$14

v vg Chickpea Hummus: Grilled pita, crudité \$11

Skillet Queso Dip: Queso blanco, Hickory Nut Gap chorizo, jalapenos, tomatoes, fresh tortilla chips \$13

SALADS


Top any salad: Grilled Chicken \$8 | Fried Chicken \$8
Burger Patty \$12 | Grilled Sunburst Trout \$12 | Crab Cake \$15
Grilled Salmon Plain, Blackened or BBQ \$12

GF House: Local lettuce, romaine, radish, cucumbers, tomatoes, ripe olives, cheddar, bacon, lemon herb vinaigrette \$6/\$9

GF Cobb: Romaine, local spring mix, cherry tomatoes, chopped bacon, hardboiled egg, cheddar, avocado, pickled red onions, buttermilk ranch dressing \$13

GF Rocket Arugula Salad: Radicchio, local rocket arugula, roasted butternut squash, buttermilk blue cheese, candied pecans, sorghum vinaigrette \$13

BURGERS & SANDWICHES

Served with choice of hand cut fries, sweet potato fries or house made seasoned potato chips  side salad or cup of soup +\$2

Grilled Chicken Parmesan Sandwich: Grilled chicken, marinara, mozzarella, parmesan, City Bakery hoagie roll \$17 (*balsamic-marinated portabella mushroom available for substitution*)


Southern Buttermilk Fried Chicken Sandwich:
Pickle, BBQ aioli, buttered City Bakery brioche \$15

Bacon Cheddar Burger*: Providence Farmstead American Wagyu beef, applewood smoked bacon, *Biltmore Dairy Farms® Golden Blaze Cheddar*, tomato, local spring mix, buttered City Bakery brioche \$19

Lump Crab Cake Sandwich: Maryland style crab cake, Lusty Monk remoulade, lettuce, tomato, buttered City Bakery brioche \$20

Turkey Club: Roasted Turkey, Applewood smoked bacon, Swiss cheese, house made apricot marmalade, lettuce and tomato on City Bakery French bread \$16

CAGE FREE EGGS*

 Served with potatoes or *Biltmore Dairy Farms® Golden Blaze Cheddar* cheese grits (GF available)

GF Farm Fresh Breakfast: 2 eggs* any style, choice of meat & toast \$13

GF Build Your Own Omelet*: Served with toast, choose from: peppers, onions, tomatoes, spinach, mushrooms, cheddar, feta, sausage, bacon, ham \$15

GF Chef's Favorite Omelet: Bacon, tomato, spinach, onion, feta \$15


Trailblazer Omelet: Bacon, ham, *Biltmore Dairy Farms® Golden Blaze Cheddar*, mushrooms, and spinach \$15

Eggs Over Southern: Two house-baked buttermilk biscuits smothered with our own country sausage-gravy served with two eggs* any style (no additional sides) \$12

Broken Yolk Sandwich: 2 fried local eggs*, bacon, tomato, *Biltmore Dairy Farms® Golden Blaze Cheddar*, mayo, grilled sourdough bread \$14

Cakes & Eggs*: 2 of each (no additional sides) \$14

BENNIES

 Served with potatoes or *Biltmore Dairy Farms® Golden Blaze Cheddar* cheese grits (GF available)

Traditional*: 2 poached eggs*, hollandaise, Virginia ham, English muffin \$16

Portabella Spinach*: 2 poached eggs*, hollandaise, organic spinach, tomato, cream cheese, English muffin \$16

Crab Cake*: Two poached eggs, hollandaise, Lusty Monk remoulade, English muffin \$19

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

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.