



Brunch

eat fresh, eat local

Starters and Salads

Kale and Brussel Sprout Salad 11.00
Shaved kale with apples, pickled cranberries, candied pecans, quark cheese, and apple cider vinaigrette

House Made Cinnamon Roll 7.00

Daily Soup 8.00

Daily Specials

Omelet of the Day 12.00
Served with potato hash

Frittata of the Day 13.00
Served with potato hash

Sides and Accompaniments

Side Biscuit	4.00
Bacon	4.00
Fried Potato Hash	3.00
Grits	3.00
Toast	3.00
2 Eggs*	3.00
Sausage	4.00

Entrees

Corned Beef Hash 14.00
Peppers, squash, onions, potatoes, cheddar cheese, Buttonwood Farm eggs* in a black pepper cream sauce

Hanger Steak and Eggs 16.00
Two Buttonwood Farms hen eggs*, salsa verde, bleu cheese butter, pickled onions, and potato hash

Veggie Benedict 12.00
Two poached eggs*, greens, and hollandaise sauce on challah bread

Eggs Benedict 13.00
Buttonwood Farm ham, poached eggs*, and hollandaise sauce served on challah bread

Biscuits and Gravy
Full **9.00** —or— Half **7.00**

Vegan Hash 13.00
Peppers, pickled red onions, squash, fried oyster mushrooms, potatoes, and greens in a garlic, carrot & coconut milk sauce

Quesadilla 13.00
Chorizo sausage, peppers, onions, egg and cheddar served with tomatillo salsa and corn relish in a flour tortilla

Chicken Fried Steak & Eggs 14.00
Served with Buttonwood eggs*, potato hash, and country gravy

Stuffed French Toast 10.00
French toast stuffed with mascarpone, cinnamon, and nutmeg, served with Chantilly cream.

*May contain raw or undercooked ingredients. Eating raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness. We take your food allergies, sensitivities, and preferences seriously. Please notify your server of your severe food allergy or dietary requirements. **Being local and seasonal, our menu is subject to change without notice. Updated 2.17.19**