

Brunch Menu

(Menu items subject to availability and may change without notice)

Omelettes (3 eggs served with homefries and toast)

Mushroom Cremini mushrooms and swiss	\$10	Gordito 	\$11 Sausage, bacon, potatoes, and cheddar
Salmon Smoked salmon, cream cheese, tomato, and onion	\$12	Steak Marinated flank steak, blue cheese, and grilled leeks	\$12
Cajun Shrimp Cajun shrimp, bell peppers, onion, tomato, and parmesan	\$12	Vegetable Sautéed onion, bell pepper, spinach, and tomato	\$10

Chef's Plates

The Classic* Two eggs fried or scrambled, with bacon or sausage, homefries, and toast	\$10	Steak and Eggs* Seasonal steak, two eggs, homefries, and toast	
French Toast Thick cut french toast with seasonal fruit sauce	\$9	Biscuits and Gravy House made buttermilk biscuits and sausage gravy	\$10
Eggs Benedict* 	\$12	Shrimp and Grits Grilled shrimp, andouille sausage, heirloom Antebellum coarse yellow grits, smoked gouda, roasted corn and bell peppers	\$18
Eggs Florentine* Two poached eggs, tomato, spinach, and hollandaise on buttermilk biscuits. Served with homefries	\$10	Huevos Rancheros* Two flour tortillas topped with refried black beans, chorizo, fried eggs, and marinara. Served with homefries	\$12
Sweet Crepes Three thin delicate crepes filled with sweet ricotta and topped with seasonal fruit sauce	\$9	Salmon and Eggs House smoked salmon with hollandaise, two eggs, home fries, and toast	\$17
Savory Crepes Three thin delicate crepes filled with smoked pork carnitas, scrambled eggs, sautéed onion and bell peppers. Served with homefries.			\$12

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

18% service charge will be added to parties of 8 or more



House smoked item

Brunch Menu

(Menu items subject to availability and may change without notice)

Salads

House made dressings include: ranch, blue cheese, balsamic vinaigrette, orange dijon vinaigrette, creamy apple cider vinaigrette, and caesar

House Salad	\$4	Caesar	\$5
Mixed greens, red onion, cucumber, grape tomatoes, and julienned carrots with choice of dressing	\$7	Romaine, anchovies, parmesan, caesar dressing, ancho powder, and croutons	\$9
Romaine Wedge	\$5	Kale Salad	\$6
Romaine, grape tomatoes, blue cheese crumbles, and bacon with blue cheese dressing	\$9	Fresh kale, candied pecans, dried cranberries, and parmesan with a balsamic vinaigrette	\$11
Cobb Salad	\$13	Beet Salad	\$7
Greens, grape tomatoes, cucumbers, hard boiled egg, blue cheese crumbles, bacon, grilled chicken, and choice of dressing		Greens, beets, mandarin oranges, pepitas, and goat cheese crumbles with an orange dijon vinaigrette	\$12

Sandwiches

All sandwiches served with crispy homefries with sautéed onion and bell peppers

Angus Breakfast Burger 	\$14	Cuban 	\$12
1/2 lb. Smoked Angus burger on toasted brioche with lettuce, tomato, caramelized onion, cheddar cheese, poblano sauce, and a fried egg.		House smoked pork loin, ham,, swiss, dill pickle, pickled serranos, and yellow mustard, on a toasted baguette	
Smoked Angus Cheesesteak 	\$12	Reuben	\$13
Thinly sliced smoked Angus clod roast, provolone, caramelized onion, sautéed pepper, and mayo on toasted baguette		10 hour slow roasted corned beef, smoked swiss, fresh house made sauerkraut and 1000 island on toasted marble rye.	
Fried Chicken	\$12	BBQ 	\$12
Battered and fried chicken breast, lettuce, tomato, pickles, and a sweet and spicy chili aioli on toasted brioche.		12 Hour-North Carolina style pulled pork on toasted brioche with seasonal accompaniment	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

18% service charge will be added to parties of 8 or more



House smoked item