

Brunch Menu

SMALL PLATES

- Fried Green Tomatoes** crispy pork belly and pimento cheese 9
Blackened Cauliflower simmer and boiled, over whipped cheese 8
Fried Chicken Deviled Eggs 6
Mushroom Toast hummus and egg mousse 8
Limoncello Sticky Buns 8 {with ice cream 12}
Dutch Potato Hash 5 {add fried egg 7} {add bacon 14}
Fried Spicy Chickpeas lemon and basil 6
Pancake durum batter, fruit and honey butter 6

SALADS

- {add tuna 12 | scallops 13 | grilled mushroom 10 | shrimp 12}
Grilled Watermelon with chickpeas, arugula, fried brie, maple vin 15
Dandelion with apple, golden raisin spelt, honey lime vin 13
Caesar with dandelion greens, romaine, parm, croutons 13

ENTREES

- Blackened Shrimp & Grits** fried green tomato relish 18
Half Order Fried Chicken chips, cornbread, honey butter 23
Butcher's Cut Steak & Eggs grilled asparagus, potato hash MKT
Brunch Burger fried egg, mac & cheese, Pines sauce, chips 16
Breakfast Bowl runny egg, rice, broccoli rabe, mushrooms, fried tomato, ranch, avocado 13
Cast Iron Frittata egg, vegetables, cheese, bread 12
Short Rib Eggs Benedict arugula & shaved asparagus salad, potato hash 16

SIDES

- Bacon** 6
Grilled Asparagus 8
Fries 7

DESSERTS

- Vanilla Bean Cheesecake** berries, whipped cream 12
Frank & Louis' Peanut Butter Pie 11
Goat Cheese Ice Cream berries, caramel, brandy soaked apricot 9
Cheeseboard 12