

STARTERS

- FRENCH TOAST STICKS 11
custard-soaked brioche, cinnamon, sugar
- BREAKFAST EGG ROLLS 12
egg, sausage, bacon, onion, cheese
- CHEF'S BISCUIT BOARD 12
2 house made biscuits, honey butter seasonal jam, honey
- FRIED GREEN TOMATOES 14
cornmeal crusted, pimento cheese
- RICOTTA TOAST 15
whipped ricotta, hot honey, pistachios, pesto, sourdough

- TALLOW FRIES 10
hand cut, beef tallow, parmesan, aioli
- SHRIMP & GRIT BITES 16
herb butter shrimp, cheese sauce, crispy grit cake

- BEER BRINED WINGS 14
bbq, buffalo, hot honey bourbon, Old Bay, house dry rub, Nashville hot

SOUPS & SALADS

ADD: CHICKEN 8 SHRIMP 8 STEAK 10 SALMON 9

- ONION & ALE 11
hazy IPA beer broth, caramelized onions, sourdough croutons, gruyere
- VENISON CHILI 12
ground venison, beans, sour cream, cheddar cheese, green onion, corn bread
- FARMER'S SALAD 15
mixed greens, sprouts, cherry tomatoes, sunflower seeds, goat cheese, red onion, seasonal berries, chickpeas, herb yogurt dressing
- CHICKEN CUTLET CAESAR 19
sourdough croutons, shaved parmesan, roasted garlic caesar dressing
- SALMON SALAD* 21
mixed greens, spinach, avocado, pickled red onion, shaved fennel, green beans, feta, strawberries, roasted almonds, strawberry rhubarb dressing
- STEAK & BRUSSELS SALAD* 23
filet tips, romaine, kale, blue cheese, bacon, heirloom tomatoes, crispy brussels, red onion, buttermilk herb dressing

SANDWICHES

CHOICE OF: FRIES, CHIPS, SALAD

- BREAKFAST SANDWICH 14
fried egg, cheddar cheese, sausage, garlic aioli, brioche bun
- TAVERN BURGER 19
8 ounce Angus beef, aged sharp cheddar, crispy bacon, bibb lettuce, red wine shallot aioli, brioche bun
- SPICY AVOCADO BURGER* 19
8 ounce burger, pepper jack cheese, chipotle aioli, bibb lettuce, honey jalapeños, sliced avocado, brioche bun
- RIBEYE & CHEESE 24
shaved prime rib, American, gruyere cheese, caramelized onions, mushrooms, truffle aioli, au jus, sub roll
- SPICY FRIED CHICKEN 18
Nashville hot sauce, pickle, coleslaw, garlic aioli, brioche bun
- PULLED PORK BBQ 17
smoked pork shoulder, house bbq sauce, coleslaw, crispy shallots, brioche bun
- SHORT RIB GRILLED CHEESE 16
24 hour, gruyere, cheddar, arugula, caramelized onions, toast



OMELETTES

SERVED WITH BREAKFAST POTATOES

- EGG WHITE 15
spinach, mushrooms
- CLASSIC CHEESE 14
three cheese blend
- SPICY PIMENTO 16
pimento, diced jalapeno, roasted red peppers
- KENTUCKY 17
ham, red and green bell pepper, onions, cheddar cheese
- STEAK & MUSHROOM 19
filet tips, mushrooms, caramelized onions

BENEDICTS

SERVED WITH BREAKFAST POTATOES

- FRIED GREEN TOMATO 16
cornmeal crusted, pimento, hollandaise, herbs
- TRADITIONAL 17
Canadian bacon, crispy grit cake
- SHORT RIB 20
ancho chili braised short rib, crispy grit cake
- PULLED PORK 18
smoked pork shoulder, crispy grit cake

ENTREES

- TAVERN BREAKFAST 18
two eggs, potatoes, bacon or sausage, toast
- BISCUITS & GRAVY 16
chef's biscuits, sausage gravy, potatoes
- AVOCADO TOAST 15
wheat toast, avocado mash, tomatoes, sprouts, sunny eggs
- RICOTTA BLUEBERRY PANCAKES 19
honey infused ricotta, blueberries, honey butter, syrup
- BOURBON FRENCH TOAST 19
bourbon custard-soaked brioche bread, powdered sugar, honey butter, syrup
- APPLE CINNAMON WAFFLE 18
Belgian waffle, glazed apples
- SHRIMP & GOUDA GRITS 24
gulf shrimp, gouda grits, ham, pepper, Cajun sauce
- CHICKEN & WAFFLES 21
buttermilk fried chicken, Belgian waffle, maple syrup
- SHORT RIB HASH 23
short rib, potatoes, onion, bell pepper, sunny side up eggs
- STEAK & EGGS 24
10oz NY strip, two eggs, potatoes, red wine sauce

SIDES

- GRITS 6

FRUIT CUP 6

BACON 6

SAUSAGE 6
- TURKEY SAUSAGE 6

BREAKFAST POTATOES 6

GRIT CAKE 6

*consuming raw or undercooked meats, seafood, shellfish or eggs may increase the risk of food borne illness
we proudly use beef tallow in replacement of all seed oils Please inform your server about any allergies you may have*