

BRUNCH

LARGE PLATES

BISCUITS AND GRAVY ❖❖ \$14

FROM-SCRATCH BISCUITS WITH HOUSE-MADE SAUSAGE GRAVY

UNDER THE WEATHER ❖❖ \$15

FOUR CHEESE GRILLED CHEESE SANDWICH SERVED WITH A HEARTY TOMATO BISQUE

THE FRENCH CONNECTION ❖❖ \$15

FRENCH TOAST WITH POWDERED SUGAR AND CHOICE OF HOUSE-MADE TOPPINGS
CHOOSE FROM FRESH **STRAWBERRY, BLUEBERRY, OR RASPBERRY SAUCE**

OR **BANANAS FOSTER**- CANDIED PECANS, SLICED BANANA, BOURBON CARAMEL SAUCE **+\$1**

OR **CANDY APPLES**- FRESH APPLE, BOURBON CARAMEL SAUCE **+\$1**

OR **BACONIZED CARAMEL**- BACON CHUNKS COOKED IN A CARAMEL SAUCE **+\$2**

CHICKEN AND FUNNEL CAKE ❖❖ \$18

BONELESS CHICKEN THIGH DREDGED IN OUR SEASONED FLOUR

SERVED ON A FUNNEL CAKE, DRIZZLED IN CITRUS HONEY AND POWDERED SUGAR
COMES WITH FRESH **STRAWBERRY, BLUEBERRY, OR RASPBERRY SAUCE**

OR **BANANAS FOSTER**- CANDIED PECANS, SLICED BANANA, BOURBON CARAMEL SAUCE **+\$1**

OR **CANDY APPLES**- FRESH APPLE, BOURBON CARAMEL SAUCE **+\$1**

OR **BACONIZED CARAMEL**- BACON CHUNKS COOKED IN A CARAMEL SAUCE **+\$2**

SHRIMP AND GRITS ❖❖ \$19

SHRIMP SAUTÉED WITH HEIRLOOM TOMATOES, BACON, GARLIC AND CHARRED TOMATO SAUCE
ON A BED OF NC STONEGROUND GRITS, TOPPED WITH CHEDDAR CHEESE

LOBSTER MAC AND CHEESE ❖❖ \$20

HALF OF A PETITE MAINE LOBSTER, DICED AND TOSSED IN LOBSTER MORNAY SAUCE
WITH MACARONI PASTA, TOPPED WITH PARMESAN CHEESE

STEAK AND SCRAMBLE ❖❖ \$18

BLACK ANGUS CULOTTE CUT STEAK

SERVED WITH SCRAMBLED EGGS

FOR THREE EGGS YOUR WAY INSTEAD OF SCRAMBLED ❖ **+\$2**

HANGOVER HASH ❖ \$21

BRASSTOWN BEEF SHORT RIB, CHARRED TOMATO SALSA, DICED POTATOES, ONIONS,
RED PEPPERS, SCALLIONS AND CHEDDAR CHEESE, ON A BED OF NC STONEGROUND GRITS

ADD A SUNNYSIDE EGG ❖ **+\$1**

❖ **DAIRY** ❖ **GLUTEN** ❖ **RAW/UNDERCOOKED** ❖ **SHELLFISH/SEAFOOD**

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

ALTERATIONS TO THE MENU MAY HAVE AN ADDITIONAL FEE
20% GRATUITY MAY BE ADDED TO THE BILL FOR GROUPS OF 6 GUESTS OR MORE