

BRUNCH

STARTERS

Buttermilk Biscuits8 <i>Guava butter, local honey</i>	Chicken Liver Pâté.12 <i>Dewberry Hills chicken liver, baguette, pickled shallots, fennel and apple chutney</i>
Pimento Cheese.8 <i>Grilled ciabatta, Irish cheddar, cornichons</i>	Pommes Frites7 <i>Thyme salt, chipotle ketchup</i>
Butter-poached Gulf Shrimp Cocktail.12 <i>Del Maguey Mezcal cocktail sauce, horseradish</i>	

SALADS

Farmhouse Salad <i>Local greens, fennel relish, tarragon vinaigrette, cherry tomatoes</i>12
Baby Spinach Salad <i>Shaved local radishes, Pure Luck goat cheese, roasted shallot emulsion, dried figs</i>13
Kale Salad <i>Bulgarian yogurt-honey dressing, bacon, shaved brussels sprouts, dates, crispy shallots</i>14
<i>Add Grilled Chicken 8</i>
<i>Add Shrimp, Seared Salmon or Flank Steak 10</i>

ENTRÉES

Fried Chicken Eggs Benedict <i>Buttermilk biscuits, hollandaise, green salad</i> 20
Anson Mills Rice Grits <i>2 eggs, cheddar cheese, crispy bacon, Steen's cane syrup</i>16
Vegetable Breakfast Bowl <i>Poached eggs, roasted sweet potato, kale, cilantro, avocado, chipotle-yogurt sauce</i>17
Mattie's Breakfast Plate <i>2 eggs any style, sage sausage or slab bacon, spicy home fries</i>16
English Muffin Breakfast Sandwich <i>Fried eggs, Spanish chorizo, pimento cheese, frites or green salad</i>16
Brioche French Toast <i>Candied pecans, fresh berries, bourbon-maple syrup</i>15
Grassfield Farms Beef Burger <i>Irish cheddar, sweet onion dip, house frites</i>18

SIDES

Fresh Fruit.6	Home Fries6
Sage Sausage7	Toasted Brioche with Jam & Butter6
TenderBelly Bacon.7	House English Muffin (1)4

We proudly source organic and sustainable ingredients, including hormone-free and antibiotic-free meats, from a variety of local and regional purveyors

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