

ANYTIME SMALL PLATES

CLASSIC BEIGNETS (vg) warm "FFK" classic donuts, with wild berry preserves and crème anglaise 6

FRIED GREEN TOMATOES (vg) green tomatoes breaded and fried, Serrano buttermilk aioli and pickled vegetables 6

SWEET POTATO BITES (vg) five sweet potato, four-cheese buttermilk biscuit bites served with our wild berry-mustard compote and garnished with apple slaw 6

BACON GRITS BITES mixture of bacon, cheesy grits, and peppers rolled into five delectable bites, drizzled with Serrano buttermilk aioli and garnished with pickled vegetables 6

CINNAMON ROLLS⁺ (vg) freshly baked cinnamon rolls topped with praline sauce 4.5 each or two for 7 +Saturday and Sunday only - until sold out

FRIEND FAVORITES

SMOKED BRISKET HASH AND EGGS* hickory smoked beef brisket, BBQ house potatoes, grilled onions, roasted peppers, four-cheese blend and red chili ranchero sauce, topped with two eggs your way and served with cornbread 12.5

CRISPY HUEVOS RANCHEROS* (vg/gf) layered housemade tostadas, vegetarian refried beans, two eggs your way, four-cheese blend, avocado, roasted peppers, sour cream and red chili ranchero sauce 11 Add chorizo +2.5

MUSHROOM-SWEET POTATO HASH AND EGGS* (vg & vegan option) blend of wild mushrooms, sweet potatoes, baby spinach, roasted peppers and grilled onions with sweet pepper coulis, topped with two eggs your way and served with combread 10

SOUTHERN FRIED CHICKEN AND WAFFLE buttermilk waffle, fried chicken and apple coleslaw drizzled with smoked chili caramel syrup, served with a side of fresh fruit 11 Add two eggs your way* +2.5

BERRIES AND CREAM FRENCH TOAST (vg) griddled, thick-cut French bread topped with wild berry

BREAKFAST STAPLES

For dishes with toast, options include wheat or potato bread, cornbread, or biscuit.

Gluten-free bread or pancake +1

SOUTHWEST SMOTHERED BREAKFAST BURRITO* scrambled eggs, four-cheese blend, chorizo, sour cream, red chili ranchero sauce, BBQ house potatoes and refried beans, smothered in green chili and melted cheese 12

SCRATCH PANCAKES (vg & gf option) three scratch buttermilk pancakes with fresh whipped butter and maple syrup 8 Gluten- and dairy-free pancakes +1 Add bourbon pecan praline +2

BISCUITS AND GRAVY* two eggs your way over scratch buttermilk biscuits and housemade sage sausage gravy, topped with green onions 9

THE KITCHEN SINK* two eggs your way with **choice of:** meat (maple smoked bacon, housemade sage sausage, or country ham), BBQ house potatoes or creamy grits and a pancake or toast 12 **Add a slice of French toast +2.5**

ROSLYN BREAKFAST SANDWICH* housemade potato bread, two fried eggs, maple smoked bacon and four-cheese blend, served with BBQ house potatoes 10

Substitute Polidori spicy andouille sausage +2

OVERNIGHT GRITS

We order Gayla's Grits from Shaw Farms in Georgia, which are all-natural, gluten-free, and heirloom quality. We cook them overnight for the most flavorful, creamiest grits you've ever had!

FOUR FRIENDS GRITS* cheesy grits topped with buttermilk battered Southern fried chicken, two poached eggs, bacon collard greens and red chili ranchero sauce 13

Substitute Polidori spicy andouille sausage +2

SHRIMP AND GRITS* (gf) sautéed gulf shrimp, chargrilled succotash, baby spinach and spicy tomato shrimp broth served over cheesy grits 16.5

KICKIN' SAUSAGE GRITS* Serrano pepper cheesy grits topped with Polidori spicy andouille sausage, two eggs served your way, hollandaise sauce, garnished with chives and Serrano buttermilk aioli, with a biscuit on the side 14.5

SOUTHERN INSPIRED BENEDICTS

All served with BBQ house potatoes.

BLUEGRASS BENEDICT* buttermilk biscuit, hickory smoked pork belly, poached eggs, bacon collard greens, hollandaise and roasted peppers, topped with green onions 12.5

CHICKEN FRIED CHICKEN BENEDICT* buttermilk biscuit, fried chicken tenders, poached eggs, housemade sage sausage gravy, topped with roasted peppers and green onions 14

VEGGIE BENEDICT* (vg) buttermilk biscuit, spinach, tomato, smashed avocado, poached eggs, Serrano buttermilk aioli and hollandaise, topped with green onions 13

CRAB AND FRIED GREEN TOMATO BENEDICT* fresh lump crab, fried green tomatoes, poached eggs, scallion aioli and hollandaise, topped with green onions 16.5

OMELETS

Fluffy three egg omelets served with BBQ house potatoes and choice of bread. Options include wheat or potato bread, cornbread, or biscuit.

Gluten-free bread +1 Substitute egg whites +1

CREOLE SHRIMP OMELET* sautéed gulf shrimp, spicy tomato Creole sauce, green onions and pimento cheese 14.5

Add diced Polidori spicy andouille sausage and roasted peppers +2.5

"EAT YOUR VEGGIES" OMELET* (vg) mushrooms, baby spinach and goat cheese, garnished with avocado and sweet pepper coulis 12.5

BUILD YOUR OWN OMELET* three egg omelet with four-cheese blend served with BBQ house potatoes and toast 9.5

Add tomato, spinach, mushrooms, grilled onion, or roasted peppers +1 each Add bacon, country ham, chorizo, avocado, goat cheese or pimento cheese +1.5 each

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LUNCH STANDARDS AND SPECIALTIES

Sandwiches are served with choice of BBQ chips, bacon collard greens, apple coleslaw, grits or house salad **Substitute side of fresh fruit +1.5 Substitute gluten-free bread +1**

BRISKET TACO TRIO three flour tortillas filled with hickory smoked beef brisket, four-cheese blend, pickled red onions, and avocado, served with a side of BBQ house potatoes 12.5

FOUR FRIENDS GRILLED CHICKEN CORNBREAD SALAD grilled chicken breast, field greens, fresh apple coleslaw, granola, heirloom tomatoes, cornbread croutons, goat cheese and honey citrus vinaigrette 14.5

DOWN SOUTH TRIO creamy green chili mac and cheese with bacon, peppers, green onions, buttermilk fried chicken tenders, smoked chili caramel syrup and bacon collard greens 15

SMOKEY MOUNTAIN BLT housemade potato bread with smoked cheddar pimento cheese, maple smoked bacon, fried green tomatoes, field greens, and Serrano buttermilk aioli 12

YOUR WAY PO'BOY your choice of hickory smoked beef brisket, shrimp, Polidori spicy andouille sausage, or fried chicken strips served in a Dutch Crunch hoagie, with pickled green tomatoes, apple coleslaw, sweet chili aioli and field greens dressed in Serrano buttermilk aioli 13

SOUTHERN MONTE CRISTO maple smoked ham, four-cheese blend and sweet chili aioli layered between two slices of our thick cut french toast and dusted with powdered sugar, served with a side of wild berry preserves 13.5

ON THE SIDE

AN EGG OR TWO* 2 / 4	ONE SCRUMPTIOUS PANCAKE 3.5	BACON COLLARD GREENS 4.5
FRESH FRUIT 5	A SLICE OF TOAST 2	CHARGRILLED SUCCOTASH 4.5
MAPLE SMOKED BACON 4.5	BISCUIT / CORNBREAD 2 each	PICKLED VEGETABLES 3
HOUSEMADE SAGE SAUSAGE 5	BBQ HOUSE POTATOES 3.5	APPLE COLESLAW 4
COUNTRY HAM 4.5	BBQ CHIPS 3.5	SIDE SALAD 6
CHORIZO 4.5	SIDE O' GRITS 3.5 / CHEESY GRITS 4.5	SIDE AVOCADO 2

NON-ALCOHOLIC BEVERAGES

(ask server for current selections) JUICE 3.5 small 5.5 large

COFFEE / TEA / ICED TEA 3 each

HOT CHOCOLATE 3

SODA 3

Please inform us of any food allergies. All of our food, including sauces, are made in-house, with the exception of certain bread and meat products. While we do our very best to separate potentially allergenic ingredients (peanuts, tree nuts, soy, shellfish, dairy, wheat, etc), they may come into contact with items that are considered to be gluten-, dairy-, and/or allergen-free. Also, *consuming raw or undercooked eggs, seafood, shellfish, poultry or meat may increase your risk for food-borne illness, especially if you have certain medical conditions. *These items may be served raw or undercooked, or contain raw or undercooked ingredients. We kindly ask that you consider all of these factors when ordering. (vg) = vegetarian (gf) = gluten-free (ask about Vegan options)