**BRUNCH FAVORITES**

- **FRIED CHICKEN & GRITS** *
  Buttermilk Biscuit, Sausage Gravy, Fried Egg  
  $15

- **CHICKEN & WAFFLES**
  Chicken Tenders, ½ Belgian Waffle, Collard Greens, Maple Syrup, White BBQ Sauce  
  $15

- **GULF SHRIMP & GRITS**
  Andouille Sausage, Caramelized Onion, Tomato Pan Gravy (Add Poached Egg $2)  
  $15

**ALL THINGS EGGS**

- **BREAKFAST SAUSAGE BENEDICT** *
  Soft Poached Eggs, Hollandaise  
  $14

- **FRIED GREEN TOMATO BENEDICT** *
  Pepper Jelly, Arugula, Soft Poached Eggs, Hollandaise  
  $14

- **ROASTED CHICKEN OMELET**
  Aged Cheddar, Caramelized Onion, Red Bell Pepper  
  $12

- **EGG WHITE OMELET**
  Spinach, Leek, Cherry Tomato, Goat Cheese  
  $13

**LUNCH STUFF**

- **SPRINGER MOUNTAIN FARMS BUTTERMILK FRIED CHICKEN**
  Whipped Potato, Green Bean, Cucumber-Dill Salad, Chicken Gravy  
  $15

- **GRILLED SALMON** *
  Heirloom Cherry Tomato, Watermelon & Feta Salad, Grain Mustard Vinaigrette  
  $17

- **3 MEAT MEATLOAF**
  Whipped Potatoes, Braised Collard Greens, Red Wine Gravy  
  $16

- **NORTH GA RAINBOW TROUT**
  Blistered Red Potato, Green Bean, Almond, Leek, Lemon Butter  
  $17

- **SOUTHERN BISTRO BURGER** *
  Aged Cheddar, Georgia Lettuces, Tomato, Red Onion, House Pickle, Egg Bun  
  $13

- **ULTIMATE BLT**
  Fried Green Tomato, Pimento Cheese, Applewood Bacon, Arugula, Sweet Pepper Jelly, Sourdough  
  $13

- **WALDORF CHICKEN SALAD**
  Apple, Celery, Red Onion, Almond, Golden Raisin, Arugula, MultiGrain  
  $11

- **3 SALAD PLATE**
  Egg, Chicken & Tuna Salad, Georgia Lettuces, Cherry Tomato, Cucumber  
  $12

- **COUNTRY CLUB SALAD**
  Georgia Lettuce Mix, Fried Chicken, Avocado, Applewood Bacon, Cherry Tomato, Cucumber, Cheddar Cheese, Honey Mustard  
  $14

**A.M. BREAKFAST BISCUIT**

- **FRIED CHICKEN, APPLEWOOD BACON, SCRAMBLED EGG, CHEDDAR** ... $16

**STARTERS**

- **BISCUIT & GRAVY**
  Buttermilk Biscuit, Sausage Gravy  
  $8

- **DEVILED EGGS**
  Smoked Bacon, Green Tomato Chow Chow  
  $7

- **PIMENTO CHEESE**
  House Pickle, Pretzel Bread  
  $8

- **AVOCADO TOAST** *
  Fried Egg, Feta Cheese, Cilantro, Hot Sauce, Sourdough  
  $8

- **HASHBROWN CASSEROLE**
  Brunch Potato, Red Bell Pepper, Onion, Cheddar Cheese  
  $8

- **FRIED GREEN TOMATOES**
  Sweet Pepper Jelly, Arugula, Goat Cheese  
  $9

- **HOUSE CURED SALMON** *
  Cucumber, Pickled Red Onion, Caper, Hard Boiled Egg, Crusty Bread  
  $14

- **SIMPLE GREEN SALAD**
  Georgia Lettuce Mix, Cherry Tomato, Cucumber, House Vinaigrette  
  $7

- **ALL THINGS EGGS**
  Soft Poached Eggs, Hollandaise  
  $14

- **FRIED GREEN TOMATO BENEDICT** *
  Pepper Jelly, Arugula, Soft Poached Eggs, Hollandaise  
  $14

- **ROASTED CHICKEN OMELET**
  Aged Cheddar, Caramelized Onion, Red Bell Pepper  
  $12

- **EGG WHITE OMELET**
  Spinach, Leek, Cherry Tomato, Goat Cheese  
  $13

**SOMETHING SWEET**

- **BELGIAN WAFFLE**
  Strawberry, Whipped Cream, Maple Syrup  
  $8

- **Brioche French Toast**
  Maple Syrup, Powdered Sugar  
  $8

- **BISTRO FRENCH TOAST DELUXE** *
  Applewood Bacon, Fried Egg, Maple Syrup, Powdered Sugar  
  $12

**ON THE SIDE**

- Two Eggs  
  Local Grits  
  Sliced Tomatoes  
  French Fries  
  Fresh Fruit  
  Brunch Potatoes  
  Whipped Potatoes  
  Green Beans ... $4

- Sweet Potato Fries, Local Cheddar Grits  
  Smoked Bacon  
  Breakfast Sausage $4.5

- Jumbo Buttermilk Biscuit ... $2.5  
  Toast (Sourdough or Multigrain) ... $2

**PLEASE BE ADVISED THAT FOOD HERE MAY CONTAIN THESE INGREDIENTS: MILK, EGGS, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH & SHELLFISH. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.**