



TALLULAH

BRUNCH COCKTAILS

mimosa 5.50 | carafe of mimosas 25 | bloody Mary 6 | bees knees 7

APPETIZERS

charred Brussels sprouts with tahini, benne and chili flakes 11
crispy kale, chickpeas, fingerling potatoes, curried yogurt and tamarind-date puree 12
house-made yogurt with Congaree Milling Co. candied oats and fresh blueberries 6
“butcher’s plate” with crostini 17
🌿 artisanal cheeses with accoutrement 19

SOUP & SALADS

French onion soup with Gruyere cheese 7
🌿 Caesar salad with Freshly Grown Farms romaine and Parmigiano Reggiano 8
Freshly Grown Farms mixed lettuces with radishes, cucumber, chickpeas, red onion and creamy dill dressing 9
NC heirloom tomatoes with balsamic vinaigrette and City Roots micro basil 8
Watsonia kale with tahini dressing, hearts of palm and sunflower seeds 9

add to a salad: fried oysters 4 | pan-roasted chicken 4 | 🌿 3 oz hanger steak 5

SANDWICHES

sandwiches served with house-made chips and mini gherkin pickles

sautéed kale, roasted peppers and Gruyère on house-made whole wheat bread 9
NC jumbo lump crab cake with fried green tomato and slaw on a house-made brioche bun 15
🌿 1/2 pound burger with roasted tomatoes, Gruyère, caramelized onions on a house-made brioche bun 14
Carolina Heritage baked ham with dijonaise and Gruyère cheese on house-made brioche 10

HANGOVER BOWL 16

two eggs, grits, biscuits and gravy,
home fries, bacon and hot-link sausage

ENTREES

brioche bread pudding with fresh fruit, maple syrup and whipped cream 11 *
roasted tomato and feta frittata 10
golden tilefish and Congaree Milling Co. yellow grits with house-made sausage and green onions 16
PEI mussels with white wine and fresh herbs 12
fried Gentry Farms chicken breast on a cabbage pancake with a Benz Haus egg 15
🌿 6 oz C.A.B. hanger steak with 2 eggs and smashed potato home fries 14

SIDES 4

smashed potato home fries | fresh fruit | grits | 2 eggs | house-smoked bacon | cabbage pancake

🌿 *consuming raw milk and raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness
can be made as a half-portion for kids under the age of 12 | parties of 6 guests or more are subject to a twenty percent gratuity

