The Estelle Getty V
Ham and Swiss and Egg sandwich, covered in Dijon bechemel with toasted Parmesan an sassy side of brunch potatoes. $17

Keto Catastrophe
Byo Breakfast!!! Pick two eggs any style, char-grilled ham or hickory smoked bacon, and Keto Toast with butter. $13

Green Cuisine V GF
Local mixed romaine, white balsamic vin drizzle, roasted garlic-Roma tomato, spiced Spanish peanuts, chives and goat cheese schmear. $11 Large $6 Small. Add Chicken $5 Shrimp $7 Salmon $9

Charley Apple Chicken V GF
Char-grilled chicken breast, sliced honeycrisp apples, smoked bacon, pineapple bbq sauce, yellow cheddar and haystack onions on a grilled pretzel roll. $16

The Rhett Butler GF
Smoked local ham, cream cheese, white cheddar, clover honey and whole grain mustard on a grilled pretzel baguette. Classic Goat. Dripping with delight. $15

The Old Goat Grilled Cheese V GF
White cheddar, muenster, roasted tomato jam and basil leaves on rustic sourdough bread. $13

Brisket Sandwich GF
House smoked beef brisket, yellow cheddar, pineapple bbq sauce, and white cabbage cilantro slaw on a butter grilled pretzel roll. $16

Nashville Hot or Not Chicken Sandwich
Fried chicken, iceburg lettuce, dill pickles, velvety deviled egg spread, and remoulade on a grilled challah roll. $15

Chicken Sandwich
Fried chicken, dill pickles and garlic mayo on a grilled challah roll. $14

American Heritage Burger GF
1/2 lb char-grilled fatty burger, American cheese, lettuce tomato and garlic mayo. $15

Brussels Belly Hustle Belly GF
Crispy roasted sprouts and spiced burnt ends, toasted almonds sauced with maple-brown sugar-bourbon glaze sizzling in a cast iron vessel with a char-grilled orange half. $15

Hand Cut Fries V
House made and twice fried with house seasoning. Comes with dip. $5

Old Fashioned French Toast V
Custard dipped ciabatta bread with pineapple-burnt sugar jam, whipped lemon mascarpone cheese, house made bourbon maple syrup and bruleed pineapple. $15

Brisket Hash GF
Brunch potatoes, caramelized onions, house-smoked brisket, sunny side up eggs, horseradish cream and bbq sauce, chives. $15

Big Breakfast GF
Hickory smoked bacon, char-grilled andouille, char-grilled ham, brunch potatoes, eggs anyway you want them, with toasted English muffins. $19

Brunch Board V
Croissant with whipped lemon mascarpone cheese, fruit Danish, grapes, strawberries, oranges, honey, toasted pecans and cashews, yogurt. $14

Cured Salmon Benedict
Toasted English muffin, wilted spinach, garlic roasted Roma tomatoes, poached eggs, house-cured salmon, hollandaise sauce, sliced radish, chives. $17

Whiskey Brisket Bisquit
Giant Buttery bisquit topped with smoked beef brisket and brown sugar bourbon gravy, fried eggs and chives. $17

Delightful Breakfast Sandwich
Giant Nantucket Buttery Biscuit, char-grilled ham, fried egg, dressed spinach, hollandaise and tomato jam. $15

Ratatashish V GF
Fried potatoes, charred jalapenos, charred sweet corn, garlic roasted Roma tomatoes, charred zucchini, fried egg and hollandaise and chives. $15

Chicken and Donuts
House fried lemon donuts, spicy-maple-brined-chili-glazed fried chicken, fried egg, apple butter, bourbon maple reduction. Good Lawd its spicy! $16

V -Vegetarian GF -Gluten Free or can be with gf bread for $1.50.
Ask your server about menu items that are cooked to order or served raw.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.