B R E A K F A S T

BISCUITS AND GRAVY  15
Homemade Buttermilk Biscuits, Sausage Gravy

SHRIMP AND GRITS  20
Cheesy Grits, Andouille Sausage, Tomato Gravy, Crispy Garlic

SMOOTHIE BOWL  17
Peanut Granola, Mixed Berries, Greek Yogurt, House made Peanut Butter

SOFT SCRAMBLE MUSHROOM TOAST  19
Roasted Mushrooms, Crispy Garlic, Pecorino, Kale, Multigrain

BREAKFAST PLATE  21
Two Eggs, Sausage, Bacon, Grits, Toast

MARY JO JOHNSON SANDWICH  20
Fried Egg, Cheddar, Fried Bologna, Pepper Jam, Home Fries, Salad

HUEVOS RANCHEROS*  20
Chorizo, Cheddar, Sour Cream, Avocado Puree

SEAFOOD BENEDICT*  25
Seafood Cake, Old Bay Hollandaise, Kale Salad

CHICKEN & WAFFLES  22
Sage Gravy, Habanero Honey

BENNE GRAV-LOX  21
Smoked Sunburst Trout, Potato Cake, Capers, Herbed Cream Cheese

CHEESECAKE PANCAKES  18
Buttermilk Pancakes, House made Mascarpone, Triple Berry Syrup, Graham Cracker Crumble

S I D E S

House Made Pork Sausage  Side Seasonal Fruit  Waffle
Home Fries  Buttermilk Biscuit  Bacon

Executive Chef  Robert Alexander
COCKTAILS

MIMOSA  8
Orange, Cranberry, Pineapple, Grapefruit

BLOODY MARY  10
Vodka, House Bloody Mary Mix
Sub Kettle One  +$1

FOR WEST END GALS  14
Gin, Strawberry, Thyme, Bauchant, Prosecco
MO BENNE BLUES  14
Vodka, Blueberry, Lemon, Lavender
I GOT THE EARL GREY  14
Rye, Blackberry Earl Grey, Lemon, Bitters
GOOD DRANK  14
Tequila, Bauchant, Raspberry, Coriander, Lime, Smoked Sea Salt

BEER & CIDER

Draft
TRU LIGHT LAGER
Wilmington, NC – 4.2%  7
PISGAH PALE ALE
Asheville, NC – 5.1%  7
BOOJUM PASSIONFRUIT GUAVA GOSE
Waynesville, NC – 4.5%  7
NEW BELGIUM JUICY HAZE IPA
Asheville, NC – 7.5%  7
BOOJUM BALSA BROWN
Waynesville, NC – 5.0%  7
HI-WIRE LAGER
Asheville, NC – 4.6%  7

Bottles & Cans
FRENCH BROAD ‘GATEWAY’ KOLSCH
Asheville, NC – 5.3%  6
WHITE ZOMBIE WHITE ALE
Asheville, NC – 5.1%  6
HIGHLAND BREWING ‘GAELIC’ ALE
Asheville, NC – 5.5%  6
NOBLE ‘GOLDEN ARROW’ CIDER
Asheville, NC – 6.5%  6
NEW BELGIUM ‘SUMMER BLISS’ WHEAT
Asheville, NC – 5.5%  6
HI-WIRE ‘HI-PITCH’ MOSAIC IPA (16oz)
Asheville, NC – 6.7%  8
MICHELOB ULTRA
Missouri, USA – 4.2%  5
ST. PAULIE GIRL
Bremen, Germany – NA  5

BY THE GLASS

Sparkling
LA PROA , CAVA
CATALONIA, SPAIN  12
A dry and classically fruity Cava

White
ANNE PICHON, VERMENTINO
SOUTHERN RHONE, FRANCE  14
Delightfully crisp, with notes of green apple and a balanced acidity
MCBRIDE SISTER’S SAUVIGNON BLANC
MARLBOROUGH, NEW ZEALAND  13
Fresh, bright, and bold citrus fruits.
MCBRIDE SISTER’S CHARDONNAY
CENTRAL COAST, CALIFORNIA  13
Tastefully oaked, this is your textbook full-bodied white wine.
SUN GODDESS PINOT GRIGIO
VENEZIA GIULIA, ITALY  14
Intensely aromatic, with tropical notes of passion fruit, banana, and melon and hints of spice. Well balanced between an intense acidity and smoothness

Rosé
MCBRIDE SISTER’S, ‘BLACK GIRL MAGIC’ ROSÉ
CENTRAL COAST, CALIFORNIA  15
Sophisticated dry rosé with aromas of raspberry and orange blossom.

Red
O.P.P PINOT NOIR
WILLAMETTE VALLEY, OREGON  16
Notes of bright cherry, baking spices and a bit earthy. A lovely satiny finish.
SESTI TOSCANO ROSSO,
‘MONTELECCIO’
TUSCANY, ITALY  18
100% Sangiovese. Notes of ripe red berries and earthy minerals. Soft acid and medium tannin.
LA POSTA PIZZELLA, MALBEC
MENDOZA, ARGENTINA  13
Brightness complements its dark berry hues.
LONGEVITY WINES
CABERNET SAUVIGNON, CALIFORNIA  12
Intense black cherry notes, rustic fruit with subtle vanilla and cocoa to a long, enjoyable finish
CHATEAU RECOUGNE, BORDEAUX
SUPERIEUR,
BORDEAUX, FRANCE  12
Merlot, Cabernet Sauvignon, Cabernet Franc blend. Intense black fruit, licorice, soft floral notes.

* Items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Regarding the safety of these items, written information is available upon request.