



**SATURDAY/SUNDAY BRUNCH MENU**  
**11AM-2PM**

**BRUNCH COCKTAILS**

- Mimosa Package *one bottle of bubbles and five oz. orange juice* . . . . . 46
- Bloody Mary *house mix, choice of tequila or vodka, pickled okra* . . . . . 8

**STARTERS**

- Wood Grilled Carrots . . . . . 14  
*herb lemon ricotta, shaved carrots, peppadew peppers, pistachios, sumac vinaigrette*
- Southern Sour Cream & Onion Dip . . . . . 12  
*caramelized onions, dill, chive, house-made potato chips*
- Smoked Salmon . . . . . 14  
*capers, red onion, cream cheese housemade "everything" bagel*
- Blueberry Doughnuts . . . . . 13  
*hibiscus icing, blueberry cream cheese mousse*
- Fried Green Tomatoes . . . . . 18  
*shrimp + crab salad, lemon, creole remoulade*
- Avocado Toast (V) . . . . . 14  
*rebel tomatoes, toasted seeds, radish, arugula, multigrain bread, pickled red onion*  
*Add poached egg° . . . . . 3*  
*Add smoked salmon . . . . . 6*
- Pimento Cheese . . . . . 8  
*toasted ciabatta, irish cheddar, cornichons*
- Buttermilk Biscuits . . . . . 8  
*seasonal butter, local honey*
- Cheese Plate . . . . . 18  
*Barber's 1833 Cheddar, Mt. Tam, Shaft's Blue, house sourdough, spiced pecans, house jam*

**SALADS**

- Farmhouse Salad (V) *local greens, fennel relish, tarragon vinaigrette, cherry tomatoes* . . . . . 10
- Beet Salad *cardamom yogurt, preserved lemon, arugula, hazelnuts* . . . . . 12
- Citrus-Quinoa *orange, grapefruit, cucumber, fennel, basil, mint, avocado, lime-poppysseed dressing, candied millet* . . 14
- Little Gem Caesar (V) *creamy cashew caesar dressing, rebel tomatoes, almond "parmesan", garlic crostini* . . . 15  
*Add to any salad*  
*Roasted chicken breast . . . . . 10*  
*Seared salmon . . . . . 12*

**ENTRÉES**

- Biscuits + Chorizo Cream Gravy° *with scrambled eggs* . . . . . 18
- Milk Punch French Toast . . . . . 19  
*griddled bread pudding, strawberry-raspberry compote, whipped mascarpone, candied citrus zest*
- Chipotle Pork Chilaquiles *ranchero sauce, chunky pico de gallo, over easy eggs, cotija cheese, tortilla chips* . . . . . 23
- Breakfast Plate° *scrambled eggs, home fries, bacon or house-made wild boar sausage* . . . . . 15
- Fried Chicken Eggs Benedict° *buttermilk biscuits, hollandaise, green salad* . . . . . 22
- Basmati Rice Bowl (V) *chickpeas, coconut curry, roasted vegetables, cilantro, tomato, green onions* . . . . . 18
- Grassfield Farms Beef Burger° *aged Tillamook cheddar, tomato-bacon jam, Duke's mayo, house frites* . . . . . 18

**SIDES**

- Nueske's Applewood Smoked Bacon . . . . . 7
- Home Fries . . . . . 6
- Porfi's Housemade Pork + Sage Sausage . . . . . 8
- Fresh Fruit (V) . . . . . 6

*Guests must notify your server of any food or drink allergies*

*We proudly source organic and sustainable ingredients, including hormone-free and antibiotic-free meats, from a variety of local and regional purveyors*

° CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS