Our seasonally-driven menu is crafted with quality ingredients from our community of farmers, watermen, foragers, and local food artisans.

**COCKTAILS**

**CLASSIC BLOODY MARY** 11
- cucumber turmeric infused cirus vodka, bacon

**SPICY MARY** 12
- cucumber turmeric infused cirus vodka, aji amarillo hot sauce, tipsy onion

**MORNING BUZZ** 10
- crucible cold brew, belle isle cold brew moonshine, frangelico, hickory syrup, sweet cream

**BRUNCH PUNCH** 11
- cachaca brazilian rum, partner vermouth, tamarind, pineapple juice, lime

**MIMOSA** 9
- cava & orange, grapefruit or pineapple juice

**DRINKS**

- crucible coffee roasters dark roast 3
- selection of mighty leaf tea, iced tea 3
- orange juice, grapefruit juice & cranberry juice 3

**WEEKEND BRUNCH**

**ROOSTER CROWS**

**FARMER’S MARKET HASH** 16
- surry sausage, chef's selection of seasonal produce, crispy potatoes, sunny side up eggs

**CORNBREAD FRENCH TOAST** 12
- fresh seasonal fruit, chantilly cream

**ZYNODOA’S EGGS BENEDICT** 15
- poached eggs, hollandaise, zynodoa biscuit, edward’s ham, home fries

**FARMERS BREAKFAST** 15
- edward’s surry sausage, benton’s bacon, walk about farm scrambled eggs, biscuit

**BISCUIT & SAUSAGE GRAVY** 11
- autumn olive pork sausage, home fries

**SIDES**

- home fries 4
- local farm eggs 4
- housemade biscuit 4
- edward’s surry sausage 5
- sunny side up walkabout farm egg 2

Items with an * may be served raw, undercooked or unpasteurized. Consuming raw of undercooked meat, poultry, seafood, shellfish, dairy or eggs may increase your risk of food-borne illness.

**SWEETS**

**SPICY MARY** 12
- cucumber turmeric infused cirus vodka, bacon, aji amarillo hot sauce, tipsy onion

**MORNING BUZZ** 10
- crucible cold brew, belle isle cold brew moonshine, frangelico, hickory syrup, sweet cream

**CRUSTED CAST IRON CORNBREAD** 8
- mainstreet farmstead butter, concord grape jelly

**STRAWBERRY PANNA COTTA** 8
- spiced granola, whipped cream

**STEAK & EGGS** 20
- grilled burners beef, soft scramble, seasonal vegetables, home fries, black garlic steak sauce

**THE AFTERNOON NAP** 17
- open faced biscuit, southern fried polyface farm chicken, warm pimento cheese, bacon jam

**CAROLINA BBQ SHRIMP & GRITS** 19
- edward’s smoked sausage, roasted peppers & onions, crowder pea milled "grits"

**KELLUMS CORNMEAL FRIED OYSTERS** 13
- frisee, south shore aioli

**LOCAL BLACK GARLIC CAESAR** 8
- wayside produce baby kale, cornbread croutons, parmesan

**FARMER’S BREAKFAST** 15
- edward’s surry sausage, benton’s bacon, walk about farm scrambled eggs, biscuit

**ZYNODOA’S EGGS BENEDICT** 15
- poached eggs, hollandaise, zynodoa biscuit, edward’s ham, home fries

**FARMER’S MARKET HASH** 16
- surry sausage, chef’s selection of seasonal produce, crispy potatoes, sunny side up eggs

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