

BRUNCH

Salads and Soups

Harvest Salad – diced red pepper, dates, toasted almonds, Noble Springs goat cheese 14 (gs)

*Caesar – traditional preparation 12

Beet Salad – arugula, ricotta, citrus, pistachio vinaigrette 14 (v)(gs)

French Onion or Soup du Jour – *cup* **8** *bowl* **10**

Add-ons: Salmon 14 - 4 oz. Filet 24 - Chicken 8 - Shrimp 12

Brunch Features

Bagel & Lox – bagel, smoked salmon, whipped dill cream cheese, pickled red onion, capers 19

*Breakfast Burger – Sweetwater Valley Cheddar, Benton's Bacon, fried egg, lettuce, tomato, brunch potatoes 22

*Harvest Breakfast Sandwich – scrambled eggs, bacon, avocado, tomato, seasonal salsa, Sweetwater Valley cheddar, sourdough bread, potatoes 14

Southern Tomato Pie – with a fresh herb, mixed greens, spinach, feta, red onion salad, citrus vinaigrette 13 (v) add 2 eggs any style +6

*Fresh Oysters – on the half shell, cucumber mignonette, cocktail sauce or grilled – Chipotle Masala - chipotle, cumin, coriander, garlic (gs) half dozen **mkt price** (gs)

A La Carte

Shelton Farms Grits **5** French Fries **5** Seasonal Fruit **4**Two Eggs **6** Applewood Smoked Bacon **4** Sausage Patties **4**Sausage Gravy & Biscuit **8** Brunch Potatoes **4**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

(gs) gluten sensitive (v) vegetarian

Brunch Specialties

Appalachian Shrimp & Grits – blackened jumbo shrimp, Benton's bacon lardons, cream sauce, wild mushrooms, onions, Shelton Farm's grits **20** (gs)

*Harvest Breakfast – 2 eggs, choice of applewood smoked bacon or sausage, biscuit, potatoes, grits 14

Forager's French Toast – *fresh berries, toasted nuts, maple syrup, confectioner's sugar* 12

Benedicts & Omelets

*Eggs Benedict – poached eggs, Canadian bacon, English muffin, hollandaise, potatoes 14

*Country Benedict – poached eggs, Benton's bacon, house made biscuit, sausage gravy, potatoes 15

*Smoked Salmon Benedict – poached eggs, English muffin, hollandaise, capers, potatoes 18

*Crab Cake Benedict – poached eggs, crab cake, hollandaise, English muffin, potatoes 18

*Farmers Omelet – seasonal vegetables, Noble Springs goat cheese, seasonal fruit 14 (gs)

*Butchers Omelet – sausage, applewood bacon, Sweetwater Valley cheddar, seasonal fruit 17 (gs)

Brunch Cocktails:

Mimosa: House bubbles, choice of orange, grapefruit, or pineapple juice 6
Big Orange Mimosa: Sparkling wine, orange juice, blood orange puree,
Grand Marnier 11

Poinsettia: House bubbles, orange liqueur, cranberry juice 7

Beer-Mosa: Stella (or other light draft), orange Juice **6 Caribbean Mimosa:** Coconut rum, pineapple juice, sparkling wine **10**

Bloody Mary: Wheatley vodka, Struggle Bus Bloody Mary mix, lemon,

lime, olives 8 (sub serrano vodka +2)

Bloody Maria: Tequila, Struggle Bus Bloody Mary mix, lemon, lime, olives **8** *Make it Loaded:* add Benton's bacon, shrimp, blue cheese olive **+6**

Breakfast at Melanie's (NA): Espresso, Orange Juice, Orgeat, Tonic, Nutmeg,

Cinnamon 8 spike it: +8

Oyster Shooter: Bloody Mary shooter topped with an oyster on the half shell 6

Seasonais

Manhattan After Dark – Basil Hayden Dark Rye, Walnut, Carpano Antica Sweet Vermouth, Burlesque Bitters, *smoked with cherrywood* 23 *please allow extra time for properly smoked cocktails*

Peaches & Honey – Serrano infused Reposado Tequila, Cointreau, Peach,
Honey, Lime *Choice of Tajin Rim or Salt Rim* 16

trawberry Milk Punch – High West Bourbon, Brandy, Clarified Strawberry Milk Punch, Nutmeg *limited quantity available each week* 15

Don't Worry Baby – Weller Reserve Bourbon, Grapefruit, Honey, Grapefruit Bitters 14

vocado Margarita – Centenario Tequila, Cointreau, Lime, Agave, Avocado Coulis *choice of smoked salt or Tajin Rim* **16**

Kokomo – Diplomatico Planas Rum, Coconut, Pineapple, Lime, Mint, Soda **15**

Blackberry Basil Smash – Cathead Honeysuckle Vodka, Lemon, Blackberries, Basil, Bitters **18**

Strange Bird – Barbancourt Rhum, Genepi Liqueur, Pineapple, Blood Orange, Lime, Lavender, Pama, Lavender Sugar Rim 14

Lemon Pepper Vesper – Szechuan Peppercorn Vodka, Gin, Lillet Blanc, Ancho Reyes, Lemon, Sesame Wash, Cracked Black Pepper 14

'ouldn't It Be Nice – Empress 1908 Gin, Campari, House Made Sour, Vegan Egg White Substitute 18

Help Me Rhonda – Knob Creek Single Barrel Harvested at Nama, Amaro Nonino, Aperol, Lemon, Black Lemon Bitters **18**

Canchàncharra Mule – Pisco, Honey, Lime, Dark Rum, Ginger Beer, Tajin Rim 16

Good Vibrations - Monk's Road Barrel Aged Gin, Prickly Pear Puree, House Made Sour, Lime, Egg White 16

Mocktails - Non-Alcoholic

Breakfast at Melanie's – Espresso, Orgeat, Orange, Tonic, Nutmeg, Cinnamon 12

NA Kokomo – Coconut, Pineapple, Lime, Mint, Soda 12 Shaken Lavender Lemonade – Lavender, Lemon, Lavender Sugar Rim 11

Phony Negroni – Served over ice with an Orange Twist 12

Classics

Champagne Cocktail – Bitters-soaked sugar cube, Blanc de Blanc, Citrus Twist 11

Sazerac - Sazerac Rye, Absinthe, Simple, Peychaud's, Lemon Twist 14

Aviation - Gin, Maraschino Liqueur, Crème de Violette, Lemon 19

Vieux Carré – Noble Oak Rye, Cognac, Sweet Vermouth, Benedictine, Peychaud's **16**

Hibiscus Pomegranate Cosmopolitan – Hanson Meyer Lemon Vodka, Hibiscus Syrup, Pomegranate Juice, Lime 14

The Gardener – Uncle Val's Gin, Cucumber, Lemon, Orgeat 11

High Fashion Old Fashioned – High West American Prairie Bourbon, Orange, Luxardo Cherry, Demerara Sugar, Orange and Chocolate Bitters **15**

After Dinners

Espresso Martini - Espresso, Vanilla Vodka, Coffee Liqueur, Cream 15

The Dude 43 - Espresso, Vanilla Vodka, Licor 43, Cream 12

Nieport Ruby or Tawny Port, Port, Portugal 10

Cockburn's White Port, Portugal 10

'19 Tre Colli Recioto di Suave, 100% Garganega, Italy 12

Cans

Trimtab Berliner Weiss – Blackberry Farm IPA – High Noon Lime

Bottles

Bud Light - Michelob Ultra - Miller Lite Yuengling - Miller High Life - Coors Light - Voodoo Ranger IPA Sierra Nevada Hop Splash (Non-Alcoholic)

Draft Beer

Please ask your server or bartender about our rotating draft selections

Kitchen Round

Buy a round of cold ones for the kitchen staff 10