

•harvest•

land, sea, & vine

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* 6 *bowl* 8

Add-ons: Salmon 14 - 4 oz. Filet 18 - 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, English muffin, hollandaise, 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 | Maria: Choice of vodka or tequila, Struggle Bus Bloody Mary mix, lemon, lime, olives 8 (*sub serrano infused spirit +2*)

Make it Loaded: add Benton's bacon, shrimp, blue cheese olive +6

NA Cardamom Cold Brew – Espresso, Cardamom, Cream, Buck Spice Bitters, Clove 10 *spike it: +6*

NA Orange Julius – Orange Juice, Lemon, Demerara, Orange Bitters, Egg White 10 *spike it: +4*

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

parties of 8 or more will be subject to a 20% gratuity

Seasonals

Bartender's Folly – rotating featured cocktail, ask your server for details

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: Fall Edition – Serrano infused Reposado Tequila, Cointreau, Peach, Honey, Lime, Buck Spice Bitters, Cinnamon Tajin Rim 16

Spiced Pumpkin Mule – Barbancourt 3 Star Rum, Pumpkin, Orange, Lime, Ginger Beer, Clove 12

Yacht Club – Vanilla Vodka, Passionfruit, Pineapple, Lime, Cream, 1821 Bitters, Toasted Coconut 15

Freyr's Fable – Weller Special Reserve Bourbon, Pomegranate, Lemon, Lavender, Orgeat, Angostura Bitters 14

Cal Johnson Orange Julius – Cinnamon infused Vodka, Orange Juice, Lemon, Demerara, Orange Bitters, Egg White, Cinnamon, Nutmeg 14

Disco Fever – Komos Anejo Cristalino, Rosemary Agave, Clarified Lime, Turmeric, Gold Glitter 32

Dolly Parton for President – Empress Gin, Cardamom, Lemon, Rose Water, Silver Glitter, Tonic 14

Appalachian Elixir – Green Chartreuse, Pineapple, Lime, Mint, Cucumber 14

Blue Tick Hound – Mezcal, Blueberries, Grapefruit, Lemon, Cardamom, Orgeat, Peychaud's, Smoked Salt 15

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

Mocktails – Non-Alcoholic

NA Cardamom Cold Brew – Espresso, Cardamom, Cream, Buck Spice Bitters, Clove 10

NA Spiced Pumpkin Mule – Pumpkin Puree, Orange Juice, Lime, Ginger Beer, Clove 8

NA Orange Julius – Orange Juice, Lemon, Demerara, Orange Bitters, Egg White 10

Dolly for Class President – Amethyst Blueberry NA Spirit, Cardamom, Lemon, Rose Water, Silver Glitter, Tonic 10

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

Corpse Reviver #141 – Scapegrace Black Gin, Solerno Blood Orange, Amaro Montenegro, Lemon 15

Grapefruit Sidecar – Cognac, Cointreau, Grapefruit, Lemon, Turbinado Rim 15

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

Whiskey Cardamom Cold Brew – Angel's Envy Rye, Espresso, Cardamom, Cream, Buck Spice Bitters, Clove 16

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 –
Collective Arts Non-Alcoholic IPA – High Noon Lime

Bottles

Bud Light – Michelob Ultra – Miller Lite – Yuengling –
Miller High Life – Coors Light – Voodoo Ranger IPA

Draft Beer

ask your server or bartender about our rotating draft list

Kitchen Round

Buy a round of cold ones for the kitchen staff - 10