

•harvest•

land, sea, & vine

Brunch

Starters

French Onion or Soup du Jour – cup 6 | bowl 8

Harvest Salad – diced red pepper, dates, toasted almonds, Noble Springs chèvre, Dijon vinaigrette 16 (gs)

***Caesar** – traditional preparation 14

Seasonal Salad – smoked bacon vinaigrette, kale, red onions, cranberries, shaved Brussels, parmesan, toasted walnuts 14 (gs)

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

***Oysters; raw on the half shell** - \$3 per shell - cucumber mignonette, cocktail sauce (gs); add caviar 12

***Oysters; grilled**– miso butter, spinach, cheddar - half dozen 24; add caviar 12

Features

served with roasted potatoes

Avocado Toast – marinated heirloom tomatoes, pickled onions, balsamic glaze, on sourdough 14

***Breakfast Burger** – Sweetwater Valley cheddar, applewood bacon, fried egg, lettuce, tomato 17

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

Breakfast BLT – Benton's bacon, lettuce, heirloom tomatoes, over easy egg, garlic aioli 16

***Salmon BLT Wrap** – Swiss chard, Benton's bacon, tomatoes, avocado, roasted garlic aioli 18

***Harvest Breakfast Burrito** – house-made chorizo, scrambled eggs, cheddar, topped with avocado, tomatillo pico, cilantro-lime aioli 18

Specialties

***Harvest Breakfast** – 2 eggs, applewood smoked bacon, biscuit, roasted potatoes, grits 18

Appalachian Shrimp & Grits – blackened jumbo shrimp, Benton's bacon lardons, wild mushrooms, onions 20 (gs)

***Shakshuka** – poached eggs, Israeli heirloom tomato sauce, Swiss chard, feta, toast points 16

Harvest French Toast – daily preparation 14

Benedicts

served with roasted potatoes

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

***Crab Cake Benedict** – poached eggs, English muffin, hollandaise, capers 25

***Country Benedict** – Benton's bacon, biscuit, poached egg, sausage gravy 15

***Three Egg Omelet** 12

served with fresh fruit

choice of cheese: Sweetwater Valley white cheddar, Noble Springs chèvre, or feta cheese

choice of meats (+\$2 each): sausage, applewood bacon, Canadian Bacon

choice of veggies (+\$1 each): tomato, red bell pepper, spinach, asparagus, mushrooms, red onion, capers

A La Carte

Grits 5 - French Fries 5 - Seasonal Fruit 4

Two Eggs 6 - Applewood Bacon 4 - Benton's Bacon 6

Sausage Patties 4 - Sausage Gravy & Biscuit 8

Roasted Potatoes 4

Brunch Cocktails:

Mimosa: choice of orange, grapefruit or pineapple juice 6

Beer-Mosa: Stella (or current lager on tap), orange juice 6

Stella Shandy: Stella (or current lager on tap), lemonade 6

Caribbean Mimosa: coconut rum, pineapple juice, sparkling wine 10

Bloody Mary: Wheatley vodka, Struggle Bus, lemon, lime, olives 9

Serrano Bloody Mary: chili pepper infused vodka, S.B. Bloody Mary mix, lemon, lime, olives 10

Bloody Maria: tequila, Struggle Bus Bloody Mary mix, lemon, lime, olives 9

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

(v) – vegetarian | (gs) gluten sensitive