



## 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- spring mix, feta cheese, strawberries, pecans, red onion, cucumber, strawberry vinaigrette 14 (gs)

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

Oysters raw on the half shell - \$3 per shell seasonal mignonette, cocktail sauce (gs) add caviar 12  
half dozen 24

### 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

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

### Specialties

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

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

\*Harvest Breakfast Burrito – slow cooked pork carnitas, breakfast potatoes, topped with pico de gallo, queso, and an over easy egg 18

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

Harvest Belgian Waffle- strawberry brown sugar maple syrup, fresh strawberries, whipped cream 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

### \*Omelets

*served with fresh fruit*

Butcher's Omelet – Sweetwater Valley white cheddar, applewood bacon, sausage 18

Farmer's Omelet – Noble Springs chèvre, seasonal vegetable medley 15

### A La Carte

Cheese 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 5

Beer-Mosa: Stella (or current lager on tap), orange juice 5

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*