



SATURDAY BRUNCH

STARTS & SHARED BITES

MS. BETTY'S PIMENTO CHEESE

crisp celery & crackers
6

DEVILED EGGS*

grain mustard - crispy quinoa - bacon
4 for 8

CHICKPEA HUMMUS & GRILLED FLATBREAD

ancho chili - veggies - olive oil & olives
8

PARMESAN TRUFFLE FRIES

truffle - hand cut herbs - aged parmesan
small 7 | for the table 10

CAROLINA CRAB CAKES

smoked trout & lump crab
grille red onion, rocket, bacon aioli
15

SOUTHERN PEA CHOWDA

house smoked ham & black eyed peas
bowl 8

ENTREE SALADS

PECAN CRUSTED CHICKEN SALAD

sweet mustard - crispy bacon - marinated tomatoes
grafton smoked cheddar
14

WOOD GRILLED HANGER STEAK*

baby kale - shaved carrots - endive - sliced radish
marinated tomatoes - sliced farm egg - avocado
peppercorn vinaigrette
15

SOUTHERN CHOPPED CHICKEN SALAD

cucumbers - tomatoes - bell pepper - red onions
bacon - avocado - blue cheese - crispy tortilla
buttermilk ranch dressing
14

UPTOWN/DOWN SOUTH SATURDAY BRUNCH

FIRST THINGS FIRST

MIMOSA - 6/24 | BELLINI - 7/28

BLOODY MARY FLIGHT - 8 | MILLIONAIRE'S COFFEE - 8

LOW COUNTRY SHRIMP & GRITS

carolina grits - sweet onions & charred peppers
house andouille - smoked tomatoes - tasso gravy
14

PECAN CRUSTED NC MOUNTAIN TROUT

yukon mash - green beans - peach chutney
honey lemon butter
17

ANCHO RUBBED CHICKEN SANDWICH

tomato & avocado salsa - blackened tomato aioli
spicy jack cheese - sweet onions & peppers
served w. fries - swt fries or truffle parm fries (+2)
13

HICKORY GRILLED HOUSE BURGER*

bacon mayo - house pickles - aged cheddar
LTO on brioche
served w. fries - swt fries or truffle parm fries (+2)
14

MARINATED STEAK & FRITES*

ny strip - mushroom gravy - grilled asparagus
truffle parmesan fries
16

♦CHICKEN & WAFFLES

honey dipped hot chicken - belgium waffle
siracha butter & real maple syrup
16

♦SOUTHERN BENEDICT*

big biscuit - house smoked ham - hollandaise
two poached harmony ridge farms eggs
15

♦CRAB CAKE BENE*

house crab cakes - fried green tomatoes
creole & crab hollandaise
16

♦MIMOSA OMELET*

crispy bacon - pimento cheese
marinated tomatoes
13

♦QUICHE D'JOUR*

market driven - chef inspired
fresh farm eggs
13

♦CAROLINA GRIT BOWL*

white grits - seared pork belly
two poached harmony ridge eggs
12

♦WALNUT CRUSTED FRENCH TOAST

chantilly - macerated berries - maple syrup
13

♦THESE BRUNCH ITEMS ARE SERVED W. YOUR CHOICE OF SIDE
BRUNCH SIDES | smashed browns - buttermilk grits - fresh fruit
ADDITIONS: crispy bacon \$4 | links \$4 | extra egg \$3

PROPRIETOR tripp cagle | EXECUTIVE CHEF thomas marlow | CHEF DE CUISINE robert grohman | SOUS CHEFS justin edwards & lenny williams, jr.
the kitchen staff: carlos arita - tosha hill - migdda juarez - eva valdivia - efren castillo - zachary machanic - toni moran-banos
nate mccollum - alexis covington - prince waters - aries henry - jose lima - jesi graffagnino - taylor jones - bria hill - andre poole

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness - *This item is served using raw or under cooked ingredients