

PLATES

NEIGHBORHOOD KITCHEN

BRUNCH

Weekend of November 17, 2018

LIGHTER FARE

Fried Biscuit Bites **NEW**

Cinnamon sugar, cinnamon sugar cream, 7

Deviled Eggs

Maple bourbon candied bacon crumble, 7

Biscuits and Jam

House mixed berry compote, honey butter, 4

Cheese Plate

An ever-changing selection of artisanal cheeses from around the world, served with toast, 12

Butternut Squash Salad **NEW**

Mixed greens, roasted local butternut squash, dried cranberries, spicy toasted pepitas, crumbled feta, maple blood orange vinaigrette, 8

Caesar Salad

Romaine hearts, anchovies, lemony Caesar dressing, herbed croutons, Grana Padano, 8

Greek Salad

Spring mix greens, sliced tomato, shaved red onion, feta, Kalamata olives, sweet peppers, parsley, lemon vinaigrette, 8

House Salad

Mixed greens, cucumbers, shaved red onion, tomato, carrots, balsamic braised mushrooms, choice of dressing 7

Tomato Basil Bisque

Fresh Basil, EVOO

Cup 4, Bowl 7

ADD A PROTEIN

(Please allow 15 minutes cooking time)

Grilled Chicken +6 • Salmon +6 • Shrimp +7

SIDES

Fresh Fruit	3
Cheesy Grits	3
Home Fries	3
Side Salad	4
House Sausage or Bacon	4

 Gluten Free

 Vegetarian

 Vegan

BRUNCH

Side choices where applicable: fresh fruit, French fries, home fries, cheesy grits, side salad

Autumn Brunch Melt* **NEW**

Hot turkey, cheddar, fried egg, applewood smoked bacon, cranberry sauce, toasted croissant, choice of side, 12

Chicken Salad Croissant

Diced chicken breast, apples, grapes, celery, cashews, lettuce, tomato, choice of side, 10

Bacon, Egg & Avocado Croissant*

Two fried eggs, applewood smoked bacon, cheddar, avocado, tomato, maple chipotle aioli, toasted croissant, choice of side, 12

Plates Classic Bacon Double Cheeseburger*

Two 4 oz. house ground brisket and short rib patties, signature seasonings, cheddar cheese, applewood smoked bacon, mayo, house cut fries, 12

Salmon Brunch Bowl*

Pan seared salmon, two over easy eggs, refried brunch rice with bacon bits, 12

Veggie Frittata

Seasonal veggies, whipped chèvre with lemon, tomato compote, served with side salad, 11

Big Country Breakfast Plate*

Three over easy eggs, house bacon and sausage, home fries, cheesy grits, 12

Pearl Sugar Belgian Waffles

Fresh strawberries, lemon zest cream cheese, real maple syrup, side of housemade sausage or bacon, 12

Bordertown Breakfast Burrito

House chorizo, seasoned pinto beans, scrambled eggs, cilantro, pepper jack, salsa verde & sour cream on the side, choice side, 12

Carolina Shrimp and Grits

NC wild caught shrimp, bacon, onions, peppers, wild mushrooms, scallions, white wine, cheesy grits, 15

Pimento Cheese Biscuit **NEW**

Scratch made biscuit, housemade pimento cheese, two over easy eggs, choice of side, 11

(Add applewood smoked bacon +2)

We are proud to feature local farmers, fishermen, and craft producers such as NC Fresh Catch, Fox Farm & Forage, Wise Farms, Linda Johnson Farm, Perry Lowe Orchards, Lonerider Brewing, Clouds Brewing, and many others. We do our utmost to make them proud as well.

*Denotes raw or rare preparation. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. 20% gratuity will be added to parties of six or more