

HOUSEMADE SOUPS

12 OZ - \$8 32 OZ - \$17

Ⓞ **Loaded Potato**
bacon + cheddar cheese

Ⓞ **Lobster Bisque**
lemon oil + parsley

SANDWICHES

\$10 EACH

served with sweet potato chips or side salad

Oven Roasted Turkey
applewood bacon + cheddar cheese + bibb
lettuce + tomato + spicy mayo + sourdough

Grilled Chicken
cheddar + house pickles + bacon jam + mayo +
toasted union roll

🌱 **Spinach Burger**
brie + bibb lettuce + tomato aioli + union roll

MIMOSA PACKAGE!

\$15

**Bottle of Wycliff Brut + 10 oz
Orange Juice**

BRUNCH MAINS

\$12 EACH

please, no modifications

Breakfast Burrito
scrambled eggs + chorizo + black beans +
peppers + onions + queso fresco + salsa
verde + home fries

Big Breakfast Plate Ⓞ
scrambled eggs + cheesy grits + home fries +
bacon

Crispy Pork Belly Grit Bowl Ⓞ
sautéed kale + peppers + onions + scrambled
eggs

Pearl Sugar Belgian Waffles
cinnamon whipped cream + mixed berry jam
+ maple syrup + bacon

Duck Confit Hash Ⓞ
potatoes + onions + peppers + herbs + sunny
side eggs

SIDES

\$3 EACH

Biscuit & Gravy

Biscuit & Jam
raspberry jam

WINE TO GO

\$15 EACH

California Brut, Wycliff N/V
Pinot Grigio, Borghese 2018
Torrontés, Santa Julia 2019
Cotes du Rhone, Remy Ferbras 2018
Pinot Noir, Cono Sur 2018
Shiraz/Cabernet, Inkberry 2017

\$19 EACH

Chardonnay, Michael Pozzan 2017
Sauvignon Blanc, Allan Scott 2019
Sauvignon Gris, Cousino Macul 2018
GSM Blend, Le Grand Noir 2017
Douro, Quinta do Crasto 2017
Zinfandel, Pech Merle 2017

Ⓞ *gluten free*

919-828-0018

🌱 *vegetarian*