

# TRADITION BRUNCH

## PLATES

### BANANA BREAD

HOUSE BANANA BREAD,  
FENNEL RHUBARB JAM 6

### FRIED GREEN TOMATOES

GREEN TOMATO, CILANTRO PESTO,  
CHIPOTLE AIOLI, CHILI JAM 10

### FRUIT BOWL

FRESH FRUIT, MINT, HONEY 6

### WATERCRESS

FRIED GOAT CHEESE, PICKLED FRESNO,  
SWEET ALMOND, CHILI VINEGAR 13

### BEET SALAD

PICKLED BEETS, FENNEL, CAPERS,  
RED ONION, ARUGULA, FETA 7

### CAULIFLOWER & GRITS

FRIED CAULIFLOWER, GRITS,  
CITRUS JALAPEÑO GASTRIQUE 9

## ENTRÉE

### CHICKEN & PANCAKES

MAPLE OATMEAL BREADING,  
SPICED SYRUP, EGG, SOURDOUGH  
PANCAKES 16

### BISCUITS & GRAVY

BISCUITS, BELTEX SAUSAGE GRAVY 12  
ADD EGGS 2

### PORK BELLY & EGGS

PORK BELLY, EGGS, POTATOES,  
RED EYE GRAVY 12

### SEASONAL HASH

SEASONAL VEGETABLES,  
GRUYERE, 2 EGGS 12

### CORNED BEEF HASH

POTATOES, 2 EGGS, BRAISED CORNED  
BEEF, PICKLED CABBAGE 14

## PIE <sup>7</sup>

PIE OF THE DAY  
ASK YOUR SERVER

### GINGER BERRY

BLUEBERRIES  
BLACKBERRIES  
STRAWBERRIES  
ROOT GINGER

### CARAMEL APPLE

SPICED GRANNY  
SMITH APPLES  
BROWNED BUTTER

### SPICED CHERRY

CHERRIES  
LEMON ZEST  
CAYENNE  
BLACK PEPPER

### PEACH

CINNAMON  
MARINATED PEACHES  
GINGER

ADD HOUSE ICE CREAM 2