

## **BRUNCH MENU**

Brunch menu available between 10am-4pm; Sundays Only. Regular Bistro Menu Not Available.

SEASONAL SOUP Cup 4 / Bowl 6

TOMATO CHÈVRE SOUP Cup 4 / Bowl 6

PIMENTO CHEESE DIP House-Fried Pork Rinds, Crispy Bacon, Terrapin Ridge Pepper-Bacon Jam, Scallions 14

BISCUIT BOARD House-Made Biscuits, Apple Butter, House-Made Whipped Butter 12

ARTISAN CHARCUTERIE & CHEESE BOARD Chef's Selection of Two Cheeses & a Specialty Charcuterie, House-Made Crackers, Paired with Jam or Honey 22

CAESAR SALAD Romaine, Crispy Bacon, Shaved Red Onion, Shaved Parmesan, House Croutons, Caesar Dressing 11 Grilled Marinated Chicken Breast 7, Blackened Shrimp 10, Char-Grilled Petit Filet 21

SOURDOUGH BRIOCHE ROLL Cranberry Jam, Orange Glaze 12

NORTH CAROLINA BENEDICT Cornbread Pancake, Pulled Pork, Collard Greens, Fried Egg, Crispy Onion Straws, Cheerwine Merlot BBQ Sauce 23

RED VELVET PANCAKES Liquid Cheesecake, Milk Crumb 20

SHRIMP & GRITS\* Smoked Gouda Grits, Blackened Shrimp, Mushroom Bacon Cream, Chives 26

HONEY WALNUT CHICKEN SALAD CROISSANT Romaine Lettuce, Fresh Tomato, Served with Choice of One Side 17

AUSTIN'S NASHVILLE TURKEY SANDWICH Turkey, Chipotle Gouda, Nashville Onion Ring, Dill Pickle Ranch, Slaw, Brioch Bun 19

CHAR- GRILLED PETIT FILET OF BEEF Garlic Mashed Potatoes, Asparagus, Peppercorn Cream Sauce 32

NEW DAILY SPECIALS AVAILABLE Please ask your server for details or additional information.

**ROSEMARY GARLIC FRIES** 

MAPLE-CINNAMON SWEET POTATO WAFFLE FRIES

FRESH FRUIT

**CUP OF SOUP** 

INQUIRE WITH YOUR SERVER ABOUT VEGETARIAN AND GLUTEN-FREE OPTIONS.

PRICES AND AVAILABILITY ARE SUBJECT TO CHANGE WITHOUT NOTICE.

AN AUTOMATIC GRATUITY OF 18% WILL BE CHARGED TO GROUPS OF EIGHT OR MORE.

\*Consumer Advisory: Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical condition



