

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

CRISPY BRUSSEL SPROUTS Fried Brussel Sprouts Crispy Bacon Lardons, Roasted Garlic Aioli, Maple Soy Glaze 13

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

MUSHROOM & BRIE MINI QUICHE Caramelized Onion Jam 16

DUTCH APPLE FRENCH TOAST Cinnamon Raisin Bread, Streusel, Apple Cider Compôte, Salted Caramel Whipped Butter 18

CAESAR SALAD Romaine, Crispy Bacon, Shaved Red Onion, Shaved Parmesan, House Croutons, Caesar Dressing 11 Grilled Marinated Chicken Breast 7, Pan-Seared Salmon 15

BRISKET BENNY - Braised Slow Cooked Brisket, Wilted Spinach, Onions & Sweet Peppers, Sweet Potato Cakes, Poached Egg, Lexington Barbecue Hollandaise 25

BUTTERMILK FRIED CHICKEN & PUMPKIN WAFFLES Candied Jalapeño Butter, Butter Pecan Syrup 19

CAJUN SALMON AND GRITS* Blackened Salmon, Cajun Crawfish Cream, Cheesy Baked Grits 28

HONEY WALNUT CHICKEN SALAD CROISSANT Romaine Lettuce, Fresh Tomato 17

FALL BAGEL SANDWICH Onion Bagel, Smoked Gouda, Scrambled Egg, Neese's Hot Sausage Patty, Apple Butter 17

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

SEASONED WEDGES

MAPLE-CINNAMON SWEET POTATO WAFFLE FRIES FRESH FRUIT **CUP OF SOUP**

CRISPY BRUSSEL SPROUTS

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 conditions.



