



## 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*

NASHVILLE TURKEY *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.*

## SIDES

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 conditions.