

# BRUNCH MENU

SUNDAYS 10 A.M-2 P.M

## STARTERS

BEIGNETS	9	SMOKED SALMON SAMPLER	20
Warm French Doughnuts Dusted With Powdered Sugar		Gravlax, Nova Lox & Scottish Salmon, Focaccia Crisps, Lemon Caper Dill Sauce	

## EGGS N'SUCH Served With Home Fries

SURRY BENEDICT	18.50
Edward's Country Ham, English Muffin, Poached Eggs, Hollandaise	
CHICKEN & BISCUIT BENNIE	18.50
Fried Chicken Breast, Poached Eggs, Chipotle Hollandaise	
HAM & CHEESE OMELET	16.50
Edward's Country Ham, Four Cheese Blend	
VEGGIE OMELET	16.50
Spinach, Mushroom, Roasted Tomato, Four Cheese Blend	

## PANCAKES & FRENCH TOAST

Served With 100% Vermont Maple Syrup	
BANANAS FOSTER PANCAKES	16
Buttermilk Pancakes, Flambéed Bananas, Pecans, Whipped Cream	
BLUEBERRY PANCAKES	15
Honey Butter	
TRADITIONAL FRENCH TOAST	15
House Made Fruit Preserves	
APPLE COBBLER FRENCH TOAST	16
Caramel, Vanilla Crème, Brown Sugar Crumbles	

## CAST IRON SKILLET SPECIALTIES

STEAK AND EGGS	Sliced Bistro Steak, Poached Eggs, Cognac Cream, Home Fries	22
CORN BEEF HASH AND EGGS	Crispy Corned Beef Hash, Poached Eggs	18
SHRIMP & GRITS	Jumbo Shrimp, NC Smoked Sausage, Tomato, Garlic Butter, Creamy Corn Grits, Home Fries, Poached Eggs	18

## BIG FLUFFY BISCUITS

Served With Home Fries

FRIED CHICKEN	15
HAM & EGG	15
HOUSE SMOKED BACON & EGG	15
SAUSAGE & EGG	15
CHICKEN, COUNTRY HAM & EGG	17
BISCUITS & SAUSAGE GRAVY	13
Add Cheese	3
Swiss, White Cheddar or White American	

## LUNCHIER SIDE

Sandwiches Served With Tater Tots

RUEBEN	15
Corned Beef, Homemade Sauerkraut, 1000 Island, Alpine Swiss, Rye	
CORDON BLEU	17
Chicken Breast, NC Country Ham, Gruyere Cheese, Dijon Aioli, Ciabatta	
SHORT-RIB GRILLED CHEESE	21
Braised Short Rib, Havarti, Aged Cheddar, Caramelized Onions, Au Jus, Sourdough	
CHICKEN PITA	16
Homemade Chicken Salad, Warm Pita Bread	
COBB SALAD	16
Tomato, House Crispy Bacon, Chicken Breast, Hard-boiled Eggs, Avocado, Blue Cheese Crumbles. Choice of Dressing	
AVOCADO TOAST	15
Whole Grain Toast, Whipped Feta, Roasted Tomato, Mixed Greens, Balsamic	
ADD Smoked Salmon 6	

## SIDES & ADD-ONS

HOUSE SMOKED BACON	6
NC SAUSAGE PATTIES	6
HOME FRIES	4
SAUSAGE GRAVY	4
FRUIT CUP	6

# BRUNCH DRINKS MENU

---

## BRUNCH COCKTAILS

IRISH COFFEE	12
Jameson Irish Whiskey, Baileys, Caramelized Sugar Rim, Whipped Cream	
BRUNCH PUNCH	12
Titos Vodka, Orange juice, Pineapple juice, Strawberries, Mint	
BLUEBERRY MARGARITA	13
El Jimador Reposado Tequila, Fresh Juice Sour Mix, Fresh Blueberries	
FRENCH 75	11
Prairie Organic Gin, Lemon Juice, Simple Syrup, Prosecco	
ORANGE CRUSH	12
Stoli Orange Vodka, Triple Sec, Natalies OJ	
PALOMA	12
El Jimador Reposado Tequila, Lime Juice, Grapefruit Soda	
BLOODY MARY	12
Smirnoff Vodka, Zing Zang Bloody Mary Mix	
VENETO MULE	12
Smirnoff Vodka, Fresh Lime, Ginger Beer Prosecco	
BREAKFAST OLD FASHIONED	13
Bulleit Rye, 100% Maple Syrup, Bitters, Orange Zest	
ESPRESSO MARTINI	12
Smirnoff Vodka, Kahlua, Baily's Irish Cream, Espresso	

## WITH BUBBLES

PEACH BELINI	10
Bellini Cipriani Peach Puree, Prosecco	
MIMOSA	10
Natalies OJ, Prosecco	
BLOOD ORANGE MIMOSA	10
APEROL SPRITZER	10
Aperol, Grand Marnier, Prosecco, Soda Splash	
POMEGRANATE MIMOSA	10

---

## COFFE, TEA & SOFT DRINKS

COFFEE	4
TEA	3.50
SOFT DRINKS	3.50
NATALIE'S OJ	4.5
SAN PELLEGRINO SPARKLING WATER	5