

## ODDS 'N' ENDS

Brunch classics & savory favorites

### FRIED GREEN TOMATO BLT

*house-smoked pork belly, pimento cheese, smoky tomato jam, frisée, lemon vinaigrette*

### DEVILED EGGS GF

*dill, chives, smoked trout roe*

### MACARONI & CHEESE v

*torchio pasta, five artisanal cheeses, crispy herb crust*

### GRITS GF/V

*Nora Mill grits, Vermont sharp cheddar cheese*

### BACON GF

*house-cured & smoked pork belly*

### JUST A COUPLE OF EGGS GF

*farm-fresh eggs done your way*

## SOMETHING SWEET

Indulge first

### CINNAMON APPLE HAND PIES

*French vanilla ice cream*

### DOUGHNUT TREE

*chef's selection*

### FRESHLY BAKED CHERRY PIE

*a la mode \$3 extra*

### DULCE DE LECHE STRAWBERRY WAFFLE

*dulce de leche waffle, chocolate sauce, strawberries, chantilly cream*

### PEANUT BUTTER ICE CREAM PIE

*Oreo crust, crushed peanut butter cups*

**BAKED TO ORDER**  
**PLEASE ALLOW 25 MINUTES FOR PREPARATION**

### SEASONAL COBBLER

*vanilla ice cream, walnut streusel, cinnamon twist*

## FROM THE GARDEN

Fresh greens and vegetables are sourced from local farmers we're proud to call partners

### ADD TO ANY SALAD

skirt steak 12

grilled or crispy chicken 4

pork belly 6

seared shrimp 6

fresh catch mp

### KALE SALAD v

*Vermont sharp cheddar cheese, apples, cornbread croutons  
red onions, house-made moonshine raisins, cider vinaigrette*

### ICEBERG WEDGE

*house-smoked bacon, baby iceberg lettuce, charred corn, tomatoes  
avocado, house-made buttermilk ranch dressing*

14

### BUTTER LETTUCE & GRILLED MANGO SALAD GF/V 14

*char-grilled mango, smoked pecans, red onion, tomato, benne seed vinaigrette*

Our secret recipe, mixed with butter and honey, is made by our talented pastry chefs throughout the day

### SMOKED BRISKET 15

*pickled onion & cucumber, house-made bbq sauce  
- two served -*

### BISCUIT & GRAVY 24

*country gravy, bacon, crispy chicken thigh,  
American cheese, sunny-side up farm egg*

### CLASSIC BUTTERMILK v 7

*honey butter, house-made jam  
- four served -*

### CRISPY CHICKEN 14

*pepper jelly  
- two served -*

## THE BIRD



### CHICKEN 'N' WATERMELON 'N' WAFFLES 36

*honey hot sauce, chilled spiced watermelon*

*Vermont sharp cheddar cheese waffle, bourbon maple syrup*

### LEWELLYN'S FINE FRIED CHICKEN 26

*1/2 of our famous bird served with honey hot sauce*

## PLATES

### LOW COUNTRY CRAB CAKE BENEDICT

*fried green tomato, poached farmer's eggs, smoked bacon,  
charred lemon hollandaise*

### SHRIMP 'N' GRITS

*seared shrimp, roasted tomatoes, Virginia ham, red onions,  
Nora Mill grits, PBR jus*

28

### SMOKED BRISKET SANDWICH

*Swiss cheese, smoky tomato jam, mayo, house pickles, ciabatta bread,  
house fries*

### CREOLE STEAK & EGGS

*skirt steak, sunny-side up farm eggs, fingerling potatoes &  
brussels sprout hash, brown butter pickled mustard seed chimichurri*

36

### MAINE LOBSTER BENEDICT

*buttermilk biscuit crumble, bacon lardons, spinach, hollandaise*

### BLUEBERRY PIE PANCAKES v

*tall stack, fresh local berries, brown sugar florentine*

16

### SMOKED SALMON AVOCADO TOAST

*multigrain bread, radish, basil, pickled shallot, fennel  
Add 2 eggs any style 6*

### THE GREAT AMERICAN BURGER

*short rib, brisket & chuck blend, house-smoked pork belly,  
American cheese, house pickles, special sauce*

18

### QUINOA EGG WHITE OMELET

*cured lemons, tomatoes, arugula, flax seeds, parsley vinaigrette*

### SMOKED BRISKET HUEVOS RANCHEROS

22

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a foodborne illness. Note: some food items prepared may contain nuts or trace amounts of nuts. Alert your server with any concerns.

GF= Gluten Free

V=Vegetarian

Please ask your server about vegan options.

BRUNCH