

ODDS 'N' ENDS

Brunch classics & savory favorites

FRIED GREEN TOMATO BLT
house smoked pork belly, pimento cheese, smoky tomato jam, frisée, lemon vinaigrette

DEVEILED EGGS GF
dill, chives, smoked trout roe

MACARONI & CHEESE V
trotolle 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

14 **CINNAMON APPLE HAND PIES** 10
house-made vanilla bean ice cream

11 **DOUGHNUT TREE** 16
chef's selection

11 **CHOCOLATE COFFEE CAKE** 9
coffee cake, house-made coffee ice cream, chocolate sauce

9 **DULCE DE LECHE STRAWBERRY WAFFLE** 15
dulce de leche waffle, chocolate sauce, strawberries, chantilly cream

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

6 **SEASONAL COBBLER** 25
vanilla ice cream, Florentine almond cookie bowl, cinnamon twist

FROM THE GARDEN

ADD TO ANY SALAD

skirt steak 12

grilled or crispy chicken 4

pork belly 6

seared shrimp 6

fresh catch mp

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

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

GEM LETTUCE & WATERCRESS SALAD 14
crispy quinoa, gremolata, garlic chips, farmers egg, smoked paprika, creamy dill vinaigrette

14 **GARDEN GREENS & TREE NUT SALAD** V 14
grilled farmers cheese, beet pickled shallots, jicama, mint, cilantro, oregano, tarragon, tree nut vinaigrette

13 **BUTTER LETTUCE & GRILLED MANGO SALAD** GF/V 14
char-grilled mango, smoked pecans, tomato, onions, benne seed dressing

SOUTHERN BLT CAESAR 15
classic Caesar salad, tossed with oven roasted tomatoes, house-made bacon, avocado, scratch corn bread croutons, topped with fresh grated Parmesan cheese

MAMA'S BISCUITS

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

CLASSIC BUTTERMILK V 8
honey butter, house-made jam
- four served -

SMOKED BRISKET 16
pickled onion & cucumber, house-made bbq sauce
- two served -

CRISPY CHICKEN 15
pepper jelly
- two served -

BISCUIT & GRAVY 28
country gravy, bacon, chicken thigh, American cheese, sunny-side up farm egg

THE BIRD

CHICKEN 'N' WATERMELON 'N' WAFFLES 38
honey hot sauce, chilled spiced watermelon
Vermont sharp cheddar cheese waffle, bourbon maple syrup



LEWELLYN'S FINE FRIED CHICKEN 28
1/2 of our famous bird served with honey hot sauce

PLATES

LOW COUNTRY CRAB CAKE BENEDICT 26
fried green tomato, poached farmer's eggs, smoked bacon, charred lemon hollandaise

SMOKED BRISKET SANDWICH 16
Swiss cheese, smoky tomato jam, mayo, house pickles, ciabatta bread, house fries

MAINE LOBSTER BENEDICT MP
buttermilk biscuit crumble, bacon lardons, spinach, hollandaise

SMOKED SALMON AVOCADO TOAST 22
multigrain bread, radish, basil, pickled shallot, fennel | Add 2 eggs any style 6

QUINOA EGG WHITE OMELET 15
cured lemons, tomatoes, arugula, flax seeds, parsley vinaigrette

29 **SHRIMP 'N' GRITS**
seared shrimp, roasted tomatoes, country ham, red onions, Nora Mill grits, pbr veal jus

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

16 **BLUEBERRY PIE PANCAKES** V
tall stack, fresh local berries, brown sugar florentine

18 **THE GREAT AMERICAN BURGER**
short rib, brisket & chuck blend, house-smoked pork belly, American cheese, house pickles, special sauce

22 **SMOKED BRISKET HUEVOS RANCHEROS**
sunny-side up eggs, avocado, pico, tortilla chips

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