

HAND PRESSED JUICES 10

GREEN GIANT

cucumber, celery, apple, kale, honey

CAROTENE KICKER

apple, orange, sweet potato, turmeric, maple syrup



FRESH SQUEEZED ORANGE JUICE

TURMERIC TONIC

turmeric, ginger, lemon, black pepper

ORANGE YA GLAD

turmeric, orange, lemon, ginger, carrot

LIGHT & EASY

BUTTER LETTUCE &

GRILLED MANGO SALAD GF/V 16

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

TROPICAL FRUIT PLATE GF/V 14

assorted seasonal fruit

COUNTRY COBB PROTEIN BOWL GF 24

roasted chicken, field peas, corn, apples, avocado, kale, crispy quinoa, tomato

QUINOA EGG WHITE OMELET V 17

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

ICEBERG WEDGE 16

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

AÇAÍ BOWL & GRANOLA V 18

blueberries, raspberries, strawberries, almonds, coconut, bananas

CRACKED & SCRAMBLED

BUILD YOUR OWN OMELET 19

choose any or all: spinach, tomato, bacon, ham, cheddar, Swiss

SMOKED SALMON AVOCADO TOAST 23

multi-grain bread, radish, basil, pickled shallot, fennel

Add eggs any style 6

CRAB CAKE BENEDICT 27

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

CHICKEN & EGG BISCUIT SANDWICH 19

crispy chicken, sunny-side up farmers egg, American cheese

MAINE LOBSTER BENEDICT MP

buttermilk biscuit crumble, bacon lardons, spinach, hollandaise

FRESH FROM THE BAKERY

FUNFETTI PANCAKES V 21

citrus glaze, colorful sprinkles

Baked to order. Please allow 20 minutes for preparation

YARDBIRD CINNAMON ROLL V 18

salted bourbon caramel, cream cheese frosting

SALTED CARAMEL WAFFLE GF/V 17

brûléed bananas, candied pecans

MINI BEIGNETS V 12

Nutella filling, powdered sugar

MAPLE BACON DONUTS 16

real maple glaze, candied bacon, espresso dust

BLUEBERRY PIE PANCAKES V 18

tall stack, bourbon maple syrup

STRAWBERRY PEACH COBBLER V 27

brown sugar oat crumble, vanilla ice cream, golden caramel tuile

Baked to order. Please allow 20 minutes for preparation

ODDS & ENDS

DEVILED EGGS GF 12

dill, chives, smoked trout roe

FRIED GREEN TOMATO BLT 14

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

MAC & CHEESE V 14

five artisanal cheeses, crispy herb crust

BACON GF 8

house-cured & smoked pork belly

CLASSIC BUTTERMILK BISCUITS V 8

honey butter, house made jam

GRITS GF/V 14

Nora Mill grits, Vermont sharp cheddar cheese

CRISPY CHICKEN BISCUITS 16

pepper jelly -two served-

CLASSICS

CHICKEN 'N' WATERMELON 'N' WAFFLES 38

cheddar cheese waffle, spiced watermelon - available gluten free

THE GREAT AMERICAN BURGER 21

short rib, brisket and chuck blend, double patty, house-smoked pork belly, American cheese, house pickles, special sauce, house fries

BISCUIT & GRAVY 24

country gravy, crispy chicken thigh, sunny-side up farmer's egg

STEAK AND EGGS GRITS BOWL GF 28

smoked brisket, stone ground grits, sunny-side up farmer's egg, chimichurri

SMOKED BRISKET SANDWICH 18

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

SHRIMP 'N'GRITS 30

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

LEWELLYN'S FINE FRIED CHICKEN 28

½ of our famous bird served with honey hot sauce - available gluten free

THE WHOLE BIRD 68

watermelon n' waffle

SMOKED BRISKET HUEVOS RANCHEROS 22

sunny-side up eggs, avocado, pico, tortilla chips

*For your convenience a discretionary 18% gratuity has been added on your final check for the service staff. If you would like to change the amount of the gratuity prior to paying your bill ask for a manager to accommodate your request.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

*GF - Gluten Free • *V - Vegetarian

BRUNCH