

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
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**
French vanilla ice cream
- 10 **DOUGHNUT TREE**
chef's selection
- 10 **FRESHLY BAKED CHERRY PIE**
a la mode \$3 extra
- 9 **DULCE DE LECHE STRAWBERRY WAFFLE**
dulce de leche waffle, chocolate sauce, strawberries, chantilly cream
- 8 **PEANUT BUTTER ICE CREAM PIE**
Oreo crust, crushed peanut butter cups
- 6 **BAKED TO ORDER** ∞ ∞
PLEASE ALLOW 25 MINUTES FOR PREPARATION
- PEACH COBBLER**
marzipan crumble, French vanilla ice cream, Florentine almond cookie bowl, cinnamon twist

FROM THE GARDEN

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

ADD TO ANY SALAD

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

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

- BUTTER LETTUCE & GRILLED MANGO SALAD** GF/V 14
char-grilled mango, smoked pecans, red onion, tomato, benne seed vinaigrette

MAMA'S BISCUITS

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

- 26 **SHRIMP 'N' GRITS**
seared shrimp, roasted tomatoes, Virginia ham, red onions,
Nora Mill grits, PBR jus

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

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

- MAINE LOBSTER BENEDICT**
buttermilk biscuit crumble, bacon lardons, spinach, hollandaise

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

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

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

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

- 15 **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.