

BRUNCH APPETIZERS

Vadouvan Coconut Mussels \$18
French Curry, Basil, Coconut Milk, Chicken
Apple Sausage & French Bread
• *GF with out French Bread •

Cast Iron Pancake \$9
Whipped Cream and Seasonal Fruit

🍷 **Quiche Bites \$12**
Spinach and Tomato

🍷 **Truffled Omelette \$12**
Ricotta and Chives

🍷 **Gem Lettuce Salad \$10**
Pickled Strawberries - Parmesan -
Strawberry Dijon Vinaigrette

Country Ham Plate \$12
Warm Ham dressed with Sorghum,
Sesame Seeds, Brie and Fresh Bread

🍷 **Pickled Shrimp Cocktail \$16**
Strawberry Aquachile-Avocado-Smoked
Olive Oil

MAINS

🍷 **Steak and Eggs \$42**
Filet Mignon, Sunny Eggs, String Fries and
Black Garlic Demi

🍷 **Pan Seared Salmon \$28**
Squash and Ham Broth

Lamb Burger \$21
Ground Lamb, Red Dragon Cheddar,
Tomato Jam, Arugula and a Sunny Egg on
Chef Phillip's Brioche Bun with Shoe String
Fries

🍷 **Shrimp and Grits \$24**
Jimmy Red Grits, Poached Egg , Sautéed
Shrimp and Bay Leaf Oil

🍷 **Dry Aged Duck Breast \$48**
Grilled Chicory-Cherry Gastrique-Blistered
Cherries-Foie Gras

🍷 **Benedict Hash \$18**
Poached Eggs, Potato, Country Ham and
Sauce Charon

Croque- Madam Sandwich \$16
Grilled Cheese, Ham, Mornay Sauce &
Sunny Egg