

monday night brunch menu

brunch cocktails

poor man's bloody mary 4
organic tomato juice, citrus & the "champagne of beers"

housemade bloody mary 8
san marzano tomatoes & neil taylor's tomato juice

the bloody bart 8
the housemade bloody mix & siracha

blueberry royale 7
champagne & neil taylor's blueberry cider

the crispy cucumber 7
fresh cucumber juice, fresh lemon & bubbly

the AT&T 8
house infused apricot & thyme gin, stirrings' tonic

the orange thing 7
vodka, grand marnier & orange pellegrino

the iced coffee 7
myers dark rum, kahlua & coffee

appetizers

the "eggroll" with sambal mayo & asian ketchup 5
homefry casserole 7
point judith calamari with lemon pepper aioli 10
iced oysters on the half-shell mkt
warm mushroom & country ham bruschetta 8
blue cheese & smoked bacon stuffed dates 6
chicken liver toast with pickle relish & smoked bacon 6
tempura eggplant chips & green curry ketchup 8
housemade pimento cheese & rosebud saltines 8
artisanal cheese plate & traditional garnishes 12
mussels & fries 14

\$3 beverages

mexican coke (\$3.5)
orange crush
san pellegrino
orange san pellegrino
saratoga spring water
fresh squeezed oj (carafe \$7)
abita root beer
all natural cranberry lime soda
all natural pomegranate soda
stirrings' natural ginger ale
byne farms blueberry cider

sides

breakfast potatoes 3
riverview farms grits 3
housemade fries 3
smoked bacon 3
riverview farms sausage 4

dinner entrees

bay of fundy salmon 21
local squash hash with balsamic roasted mushrooms & pumpkin seed vinaigrette

georges bank scallops 23
riverview farms grits, country ham, wild mushrooms & local greens

wild georgia shrimp & grits 18
andouille sausage, sweet onion, san marzano tomatoes & local grits

buttermilk fried chicken 17
boneless breast, mashed potatoes, green beans, southern slaw & gravy

kobe burger 14
st. andres cheese, onion chow chow & rosebud steak sauce

add fried egg... 1.50

turkey burger 13
grilled pineapple, vermont goat cheese & sambal mayo

coffee braised lamb shank 22
root vegetable puree, dried apricot relish & natural jus

new york strip 23
bbq sweet potato fries & rosemary port jus

the nasty royale 13
french baguette, berkshire ham, truffle scrambled egg, brie & truffle honey mustard

fried chicken & waffles 17
homefries, grits & sausage gravy

monday night brunch features

country ham & brie french toast 10
alon's pain de mie, housemade preserves & vermont maple syrup

bacon cheeseburger frittata 13
riverview's beef, smoked bacon, tillamook cheddar, iceberg salad & crispy onions

chilaquiles 12
braised corn tortillas, salsa roja, sour cream & sunny side-up egg

peekytoe crab cake benedict 16
soft poached eggs, remoulade & hollandaise

the breakfast bowl 9.5
grits, bacon, cherry tomato, soft poached egg & cheddar

the big nasty (it's a sandwich) 14
fried chicken, scrambled egg, smoked bacon & cheddar

the ultimate pancake 9
smoked bacon, sausage & scrambled egg

breakfast succotash 12
gigante beans, housemade ham, celery, roasted mushrooms, soft poached egg & grain mustard hollandaise

braised beef & sweet potato hash 13
brasstown beef, local root vegetables, autumn greens, soft poached egg & hollandaise

fried oysters & grits 12
smoked bacon, benne seed chicken gravy & poached egg

peekytoe crab omelet 13
avocado, baby fennel & sweet grass lil' moo cheese

rosebud rice bowl 14
crispy pork, sesame & ginger pickled vegetables & soft poached egg

fall 2011

