

# brunch menu

## brunch cocktails

housemade bloody mary <i>san marzano tomatoes &amp; neil taylor's tomato juice</i>	8
the bloody bart <i>the housemade bloody mix &amp; sriracha</i>	8
orange thing <i>vodka, grand marnier &amp; orange pellegrino</i>	7
pomegranate sea breeze <i>vodka, pink grapefruit juice &amp; pomegranate</i>	7
the naked mary <i>house infused tomato vodka, caper juice &amp; lemon</i>	7
blueberry royale <i>champagne &amp; neil taylor's blueberry cider</i>	7
the crispy cucumber <i>cucumber juice, champagne &amp; fresh lemon</i>	7
the AT&T <i>house infused apricot &amp; thyme gin, stirrings' tonic</i>	8
the iced coffee <i>espresso, kahlua, tuaca &amp; baileys</i>	7
pineapple express <i>pineapple-basil vodka, stirrings' tonic &amp; salt rim</i>	7
orange stillman - 32 oz. mason jar <i>vodka, champagne, orange crush &amp; fresh o.j.</i>	14

## stuff with eggs

101 omelette <i>smoked bacon, caramelized onion &amp; sharp cheddar</i>	9
hangtown fry <i>fried oysters, smoked bacon &amp; green onion</i>	11
arugula pesto omelette <i>smoked bacon &amp; vermont goat cheese</i>	10
the big fat greek omelette <i>cracked olives, sundried tomatoes, goat feta &amp; fingerling potatoes</i>	9
the sausage omelette <i>local sausage, mushrooms, goat cheese &amp; balsamic</i>	12
turkey & pesto scramble <i>roasted turkey, arugula pesto, smoked bacon &amp; gruyere</i>	11
crab cake benedict <i>soft poached eggs, remoulade &amp; hollandaise</i>	14
housecured salmon benedict <i>soft poached egg, local arugula, horseradish aioli &amp; hollandaise</i>	14
crispy eggplant benedict <i>soft poached eggs, green curry ketchup &amp; hollandaise</i>	12
ham & cheese benedict <i>grilled berkshire ham, housemade pimento cheese &amp; soft poached egg</i>	12
riverview farms sausage benedict <i>soft poached eggs, horseradish aioli &amp; hollandaise</i>	13
<i>substitute egg whites add \$.75</i>	

**steak & eggs 19**

## lunch entrees

chicken caesar salad <i>hearts of romaine, cypress grove cheese &amp; garlic croutons</i>	13
traditional cobb salad <i>grilled springer mountain chicken &amp; traditional garnishes</i>	13
grilled kobe burger <i>soba ale cheddar, grilled onions &amp; rosebud steak sauce</i>	14
ahi tuna melt <i>aged gruyere, lettuce &amp; vine ripe tomato</i>	10
springer mountain fried chicken <i>mashed potatoes, green beans, southern slaw &amp; gravy</i>	16

## morning favorites

mama's belgian waffle <i>blueberries, whipped cream &amp; vermont maple syrup</i>	8
whole wheat pancakes <i>anson mills organic flour, vanilla-sage butter &amp; maple syrup</i>	9
alon's brioche french toast <i>mascarpone &amp; orange-rosemary honey</i>	9
the big nasty (it's a sandwich) <i>fried chicken, scrambled egg, smoked bacon &amp; cheddar</i>	14
wild georgia shrimp & grits <i>andouille sausage, caramelized onions &amp; tomato gravy</i>	14
the sausage mcmuffin <i>riverview farms sausage, fried egg &amp; tillamook cheddar</i>	10
the breakfast bowl <i>grits, bacon, cherry tomato, soft poached egg &amp; cheddar</i>	9
gordo's breakfast <i>fried chicken, a biscuit, over easy egg &amp; sausage gravy</i>	14
the peanut butter & bacon patty melt <i>kobe beef patty, toasted multigrain bread &amp; caramelized onion</i>	14
the ultimate pancake <i>local sausage, smoked bacon &amp; scrambled egg</i>	9
the french quarter (it's also a sandwich) <i>andouille sausage scrambled eggs, remoulade &amp; fries</i>	11
rosebud breakfast platter <i>scrambled egg, berkshire ham, local grits &amp; home fries</i>	12

## morning starters

sweet corn muffins <i>riverview farms corn flour &amp; housemade preserves</i>	6
biscuits & gravy <i>riverview farms sausage gravy</i>	6
housecured salmon <i>semolina bread, fromage blanc, boiled egg, capers &amp; onion</i>	9
hashbrown casserole <i>fresh crab, jalapeno, caramelized onion &amp; aged cheddar</i>	7
pot of ham & cheese grits <i>benton's country ham, goat cheese &amp; aged balsamic</i>	6
the "egg roll" <i>shiitakes, green onion, aged cheddar &amp; asian ketchup</i>	5
blueberry smoothie <i>blueberries, fresh ginger &amp; local yogurt</i>	5
mydland's favorite granola <i>steel cut oats, nuts &amp; local organic whole milk</i>	5



- rosebud mimosa 6
- blood orange mimosa 7
- grand mimosa 7
- pomegranate mimosa 7
- bottle & carafe 27

## \$3 beverages

- blood orange-sorghum fresca
- mexican coke (\$3.50)
- orange crush
- san pellegrino
- orange san pellegrino
- lime san pellegrino
- panna spring water
- fresh squeezed oj (carafe \$7)
- maine root blueberry soda
- maine root organic root beer
- all natural cranberry lime soda
- all natural crimson grape soda
- stirrings' natural ginger ale
- neil taylor's organic blueberry juice
- johnston dairy organic milk

S i d e s	hash browns	3
	housemade fries	3
	home fries	3
	riverview farms grits	3
	toast	2
	butter milk biscuit	2
	smoked bacon	3
	riverview farms sausage	4
	benton's country ham	4
	berkshire sausage gravy	1.5

## snacks & other stuff

simple green salad <i>local lettuce, crispy potatoes &amp; red wine vinaigrette</i>	6
brown bowl caesar salad <i>cypress grove cheese &amp; semolina croutons</i>	6
<i>add fresh anchovy... .75</i>	
point judith calamari <i>lemon-cilantro aioli &amp; spiced apricot duck sauce</i>	9
chicken liver toast <i>smoked bacon &amp; pickle relish</i>	6
housemade pimento cheese <i>rosebud saltines</i>	7
tempura eggplant chips <i>green curry ketchup &amp; goat's milk feta</i>	8
iced oysters on the half shell <i>half dozen... 11 dozen... 22</i>	
artisanal cheese plate <i>american farmstead cheeses &amp; traditional garnishes</i>	12

january/february '10

rosebud

