

# brunch menu

## brunch cocktails

<b>housemade bloody mary</b> <i>san marzano tomatoes &amp; neil taylor's tomato juice</i>	8
<b>the bloody bart</b> <i>the housemade bloody mix &amp; sriracha</i>	8
<b>orange thing</b> <i>vodka, grand marnier &amp; orange pellegrino</i>	7
<b>pomegranate sea breeze</b> <i>vodka, pink grapefruit juice &amp; pomegranate</i>	7
<b>the naked mary</b> <i>house infused tomato vodka, caper juice &amp; lemon</i>	7
<b>blueberry royale</b> <i>champagne &amp; neil taylor's blueberry cider</i>	7
<b>the crispy cucumber</b> <i>cucumber juice, champagne &amp; fresh lemon</i>	7
<b>the AT&amp;T</b> <i>house infused apricot &amp; thyme gin, stirrings' tonic</i>	8
<b>the iced coffee</b> <i>espresso, kahlua, tuaca &amp; baileys</i>	7
<b>sunshine daydream</b> <i>neil taylor's sun gold tomato juice, lime &amp; mt. gay rum</i>	7
<b>peaches 'n herb</b> <i>house infused ga peach bourbon &amp; honey-thyme soda</i>	7
<b>orange stillman - 32 oz. mason jar</b> <i>vodka, orange crush, champagne &amp; fresh o.j.</i>	14

## stuff with eggs

<b>eugene's omelette</b> <i>roasted zucchini, local mushrooms, local peppers &amp; midnight moon cheese</i>	9
<b>hangtown fry</b> <i>fried oysters, smoked bacon &amp; green onion</i>	11
<b>arugula pesto omelette</b> <i>smoked bacon &amp; vermont goat cheese</i>	10
<b>"where's the beef"</b> <i>braised beef shortrib, pimento cheese &amp; local tomato</i>	13
<b>the big fat greek omelette</b> <i>cracked olives, sundried tomatoes, goat feta &amp; fingerling potatoes</i>	9
<b>the sausage omelette</b> <i>local sausage, mushrooms, goat cheese &amp; balsamic</i>	12
<b>turkey &amp; pesto scramble</b> <i>roasted turkey, arugula pesto, smoked bacon &amp; gruyere</i>	11
<b>crab cake benedict</b> <i>soft poached eggs, remoulade &amp; hollandaise</i>	16
<b>lobster benedict</b> <i>truffled lobster salad, soft poached egg &amp; hollandaise</i>	15
<b>heirloom tomato benedict</b> <i>soft poached eggs, arugula pesto &amp; hollandaise</i>	12
<b>riverview farms sausage benedict</b> <i>soft poached eggs, horseradish aioli &amp; hollandaise</i>	13
<b>substitute egg whites</b>	\$ .75

**the disco biscuit** 10  
*riverview farms pork belly & green tomato jelly*

## morning starters

<b>sweet corn muffins</b> <i>riverview farms corn flour &amp; housemade preserves</i>	6
<b>h &amp; f cheese danish</b>	4
<b>biscuits &amp; gravy</b> <i>riverview farms sausage gravy</i>	6
<b>housecured salmon</b> <i>grilled semolina bread, fromage blanc, capers &amp; onion</i>	9
<b>riverview farms grit croquettes</b> <i>sausage gravy &amp; vermont goat cheese</i>	7
<b>"the eggroll"</b> <i>shittakes, green onion, aged cheddar &amp; asian ketchup</i>	5
<b>breakfast nachos</b> <i>el milagro tortillas, bacon, cheddar, salsa rojo &amp; fried egg</i>	7
<b>summer fritatta</b> <i>local roasted baby squash, cherry tomatoes &amp; micro green salad</i>	8

## \$3 beverages

<b>blueberry agave fresca</b>	
<b>mexican coke (\$3.5)</b>	
<b>orange crush</b>	
<b>san pellegrino</b>	
<b>orange san pellegrino</b>	
<b>lime san pellegrino</b>	
<b>panna spring water</b>	
<b>fresh squeezed oj (carafe \$7)</b>	
<b>maine root organic root beer</b>	
<b>all natural cranberry lime soda</b>	
<b>all natural pomegranate soda</b>	
<b>stirrings' natural ginger ale</b>	
<b>neil taylor's organic blueberry cider</b>	
<b>boylan's all natural black cherry soda</b>	
<b>boylan's all natural grape soda</b>	



<b>rosebud mimosa</b>	6
<b>grand mimosa</b>	7
<b>pomegranate mimosa</b>	7
<b>bottle &amp; carafe</b>	27

## lunch entrees

<b>chicken caesar salad</b> <i>hearts of romaine, cypress grove cheese &amp; garlic croutons</i>	12
<b>traditional cobb salad</b> <i>grilled springer mountain chicken &amp; traditional garnishes</i>	13
<b>grilled kobe burger</b> <i>somerdale cheddar, grilled onions &amp; rosebud steak sauce</i>	14
<b>ahi tuna baguette</b> <i>lettuce &amp; vine ripe tomato</i>	9
<b>springer mountain fried chicken</b> <i>mashed potatoes, green beans, southern slaw &amp; gravy</i>	15

## morning favorites

<b>mama's belgian waffle</b> <i>local blueberries, whipped cream &amp; vermont maple syrup</i>	8
<b>whole wheat pancakes</b> <i>anson mills organic flour, vanilla-sage butter &amp; maple syrup</i>	9
<b>alon's brioche french toast</b> <i>mascarpone &amp; orange-rosemary honey</i>	9
<b>the big nasty (it's a sandwich)</b> <i>fried chicken, scrambled egg, smoked bacon &amp; cheddar</i>	14
<b>wild georgia shrimp &amp; grits</b> <i>andouille sausage, caramelized onions &amp; tomato gravy</i>	15
<b>"the gobbler" (ode to muss &amp; turner's)</b> <i>turkey burger, mashed potato, over medium egg &amp; cheddar</i>	12
<b>the breakfast bowl</b> <i>grits, bacon, cherry tomato, soft poached egg &amp; cheddar</i>	9
<b>gordo's breakfast</b> <i>fried chicken, a biscuit, over easy egg &amp; sausage gravy</i>	14
<b>salmon bagel</b> <i>h &amp; f bagel, housecured salmon, cream cheese, over medium egg &amp; local tomato</i>	11
<b>the ultimate pancake</b> <i>local sausage, smoked bacon &amp; scrambled egg</i>	9
<b>fried oysters &amp; grits</b> <i>smoked bacon, benne seed chicken gravy &amp; poached egg</i>	11
<b>"the grasshopper"</b> <i>h &amp; f onion-bacon roll, berkshire ham, scrambled egg &amp; pimento cheese</i>	10

<b>S</b>	<b>hash browns</b>	3
<b>E</b>	<b>housemade fries</b>	3
<b>S</b>	<b>home fries</b>	3
<b>I</b>	<b>riverview farms grits</b>	3
<b>D</b>	<b>toast</b>	2
<b>S</b>	<b>butter milk biscuit</b>	2
	<b>smoked bacon</b>	3
	<b>riverview farms sausage</b>	4
	<b>benton's country ham</b>	3
	<b>berkshire sausage gravy</b>	1.5

## snacks & other stuff

<b>simple green salad</b> <i>local lettuce, crispy potatoes &amp; red wine vinaigrette</i>	6
<b>brown bowl caesar salad</b> <i>cypress grove cheese &amp; semolina croutons</i> <i>add fresh anchovy .75</i>	6
<b>point judith calamari</b> <i>smoked tomato aioli</i>	10
<b>chicken liver toast</b> <i>smoked bacon &amp; pickle relish</i>	6
<b>housemade pimento cheese</b> <i>rosebud saltines</i>	7
<b>tempura eggplant chips</b> <i>green curry ketchup &amp; goat's milk feta</i>	8
<b>iced oysters on the half shell</b> <i>half dozen... 11 dozen... 22</i>	12
<b>artisanal cheese plate</b> <i>american farmstead cheeses &amp; traditional garnishes</i>	12

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