

brunch menu

brunch cocktails

housemade bloody mary <i>san marzano tomatoes & neil taylor's tomato juice</i>	8
the bloody bart <i>the housemade bloody mix & sriracha</i>	8
orange thing <i>vodka, grand marnier & orange pellegrino</i>	7
caipirinha <i>cachaca, muddled lime & simple syrup</i>	6
pomegranate sea breeze <i>vodka, pink grapefruit juice & pomegranate</i>	7
red hot momma <i>rum, strawberry puree & stirrings' ginger ale</i>	7
the naked mary <i>house infused tomato vodka, caper juice & lemon</i>	7
blueberry royale <i>champagne & neil taylor's blueberry cider</i>	7
grapefruit margarita <i>tequila, fresh lime & pink grapefruit</i>	8
the crispy cucumber <i>cucumber juice, champagne & fresh lemon</i>	7
the AT&T <i>house infused apricot & thyme gin, stirrings' tonic</i>	8
the iced coffee <i>espresso, kahlua, tuaca & baileys</i>	7
pineapple express <i>pineapple-basil vodka, stirrings' tonic & salt rim</i>	7

stuff with eggs

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

substitute egg whites add \$.75

lunch entrees

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

morning favorites

mama's belgian waffle <i>local blueberries, whipped cream & vermont maple syrup</i>	8
whole wheat pancakes <i>anson mills organic flour, vanilla-sage butter & maple syrup</i>	9
alon's brioche french toast <i>mascarpone & orange-rosemary honey</i>	9
the big nasty (its a sandwich) <i>fried chicken, scrambled egg, smoked bacon & cheddar</i>	14
wild georgia shrimp & grits <i>andouille sausage, caramelized onions & tomato gravy</i>	14
the sausage mcmuffin <i>riverview farms sausage, fried egg & tillamook cheddar</i>	10
the breakfast bowl <i>grits, bacon, cherry tomato, soft poached egg & cheddar</i>	9
gordo's breakfast <i>fried chicken, a biscuit, over easy egg & sausage gravy</i>	14
the peanut butter & bacon patty melt <i>kobe beef patty, toasted multigrain bread & caramelized onion</i>	14
the ultimate pancake <i>local sausage, smoked bacon & scrambled egg</i>	9
steak & eggs <i>petit new york strip, fried egg & home fries</i>	19
rosebud breakfast platter <i>scrambled egg, berkshire ham, local grits & home fries</i>	12

morning starters

sweet corn muffins <i>local milled corn flour & housemade preserves</i>	6
biscuits & gravy <i>riverview farms sausage gravy</i>	6
housecured salmon <i>semolina bread, fromage blanc, boiled egg, capers & onion</i>	9
hashbrown casserole <i>fresh crab, jalapeno, caramelized onion & aged cheddar</i>	7
pot of ham & cheese grits <i>benton's country ham, goat cheese & aged balsamic</i>	6
the "egg roll" <i>shiitake mushrooms, green onion, aged cheddar, sambal mayo</i>	5



\$14 big swigs

(32 oz. mason jar)

61 mile margarita
orange stillman
the john daly

snacks & other stuff

simple green salad <i>local lettuce, crispy potatoes & red wine vinaigrette</i>	6
brown bowl caesar salad <i>cypress grove cheese & semolina croutons</i>	6
add fresh anchovy... .75	
point judith calamari <i>two sauces</i>	9
chicken liver toast <i>smoked bacon & pickle relish</i>	6
housemade pimento cheese <i>rosebud saltines</i>	7
tempura eggplant chips <i>green curry ketchup & goat's milk feta</i>	8

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

\$3 beverages

mexican coke (\$3.50)
orange crush
san pellegrino
orange san pellegrino
lime san pellegrino
panna spring water
fresh squeezed oj
steven's point black cherry 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
carafe OJ (\$7.00)

november '09

