

# friday brunch menu

## brunch cocktails

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



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

## morning starters

<b>"the egg roll"</b>	5
shittakes, green onion, aged cheddar & asian ketchup	
<b>house-cured salmon</b>	8
grilled semolina bread, fromage blanc, capers & onion	
<b>breakfast nachos</b>	7
el milagro tortillas, bacon, cheddar, salsa rojo & fried egg	
<b>summer fritatta</b>	8
local roasted baby squash, cherry tomatoes & micro green salad	

<b>S</b>	hash browns	3
<b>E</b>	housemade fries	3
<b>R</b>	riverview farms grits	3
<b>I</b>	toast	2
<b>D</b>	smoked bacon	3
<b>S</b>	riverview farms sausage	4
<b>I</b>	benton's country ham	4

## stuff with eggs

<b>arugula pesto omelette</b>	10	<b>heirloom tomato benedict</b>	12
smoked bacon & vermont goat cheese		soft poached eggs, arugula pesto & hollandaise	
<b>big fat greek omelette</b>	9	<b>crab cake benedict</b>	16
cracked olives, sundried tomatoes, goat feta & fingerling potatoes		soft poached eggs, remoulade & hollandaise	
<b>riverview farms sausage benedict</b>	13	<b>ham &amp; cheese benedict</b>	12
soft poached eggs, horseradish aioli & hollandaise		grilled berkshire ham, housemade pimento cheese & soft poached eggs	

## \$3 beverages

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

## morning favorites

<b>mama's belgian waffle</b>	8
local blueberries, whipped cream & vermont maple syrup	
<b>alon's brioche french toast</b>	9
mascarpone & orange-rosemary honey	
<b>the big nasty (it's a sandwich)</b>	14
fried chicken, scrambled egg, smoked bacon & cheddar	
<b>the breakfast bowl</b>	9
grits, bacon, cherry tomato, soft poached egg & aged cheddar	
<b>"the gobbler" (ode to muss &amp; turner's)</b>	12
turkey burger, mashed potato, over medium egg & cheddar	

rosebud

