

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

the naked mary 7
house infused tomato vodka, caper juice & lemon

blueberry royale 7
champagne & neil taylor's blueberry cider

the crispy cucumber 7
cucumber juice, champagne & fresh lemon

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

the orange thing 7
vodka, grand marnier & orange pellegrino

pineapple express 7
pineapple-basil vodka, stirrings' tonic & salt rim

the iced coffee 7
espresso, kahlua, tuaca & baileys

appetizers

the "eggroll" with sambal mayo & asian ketchup	5
point judith calamari with lemon cilantro aioli	10
iced oysters on the half-shell	mkt
benton's country ham bruschetta	8
chicken liver toast with pickle relish & balsamic reduction	6
tempura eggplant chips & green curry ketchup	8
housemade pimento cheese & rosebud saltines	8
onion rings & rosebud steak sauce	8
slider burgers with smoked bacon cheddar spread	9
artisanal cheese plate & traditional garnishes	12

wine for eggs

the other white blend, lodi 7.5 gl./28 btl.

mont gras cabernet, chile 7.5 gl./28 btl.

yellow & blue malbec, spain 7.5 gl./14 carafe

yellow & blue rosé, spain 7.5 gl./14 carafe

\$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)
all natural cranberry lime soda
all natural crimson grape soda
maine root blueberry soda
maine root organic root beer
stirrings' natural ginger ale
neil taylor's blueberry cider

dinner entrees

bay of fundy salmon 20
carolina cowpea succotash & grain mustard glaze

georges bank scallops 23
riverview farm grits, local apple chow-chow & orange-peppercorn honey

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

zio micu's linguine 18
wild georgia shrimp, local braising greens & red chile

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

kobe burger 14
grilled onions, rouge creamery cheddar & rosebud steak sauce

add fried egg...\$1.50

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

painted hills pot roast 17
creamed greens & herb garlic potatoes

12 oz. linz meats ribeye 31
pimento cheese whipped potatoes & red wine braised mushrooms

monday night brunch features

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

steak & eggs 19
petit new york strip, fried egg & housemade fries

housecured salmon omelette 12
arugula pesto & vermont goat cheese

house-roasted turkey omelette 12
roasted mushrooms & tillamook cheddar

mussels & fries 14
champagne-orange butter & sambal mayo

the crunchy southern belle 10
berkshire ham, pimento cheese, bechamel & fried egg

egg tacos 12
riverview farm ground beef, scrambled egg, cheddar & heirloom tomato pico de gallo

the french quarter (it's also a sandwich) 11
andouille sausage scrambled eggs, remoulade & fries

peekytoe crab cake sandwich 13
baby lettuce & remoulade
add fried egg.. 1.50

rosebud breakfast platter 12
scrambled egg, berkshire ham, local grits, toast & home fries

the breakfast bowl 9
grits, bacon, cherry tomato, soft poached egg & cheddar

general jimmy's fried chicken burrito 13
scrambled egg, fried rice, green onion & cilantro

sides

hash browns	3
riverview farms grits	3
home fries	3
housemade fries	3
smoked bacon	3
riverview farms sausage	4
benton's country ham	3

ron's picks

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

fried chicken & waffles 16
hash browns, grits & sausage gravy

peanut butter & bacon patty melt 14
kobe beef patty, toasted whole wheat toast & caramelized onions

add fried egg...\$1.50

the ultimate pancake 9
smoked bacon, sausage & scrambled egg

january/february '10

