



# BRUNCH

## ENTREES

### Avocado Toast // \$9

Handcrafted Avocado Spread, Pickled Onion, Tomatoes, Harissa, Lime Crema, Choice of Toast, GF Toast + \$2, Add Fried Egg + \$2

### Breakfast Burrito // \$13

Chef Selection of Seasonal Ingredients (Vegetarian Option Available)

### Brew Master's Breakfast // \$15

- 2 Eggs Cooked To Order
- Bacon, Canadian Bacon, or Sausage
- Grits, Hashbrowns, or Seasonal Fruit
- Toast, Biscuit, or English Muffin

### Waffles // \$10

Choice of Plain, Blueberry, Chocolate Chip, Butter, Choice of Maple or Cayenne Syrup

### Chicken and Waffles // \$13

Fried Chicken, Housemade Cheddar Waffles, Choice of Maple Syrup or Cayenne Syrup

### Omelette // \$11

Ham and Cheese or Chef Selection of Seasonal Veggies Add Egg Whites + \$1.50

### Seasonal Benedict // \$13

Seasonal Chef Selection, Served with Your Choice of a Side

### Shrimp and Grits // \$16

Scampi Style Garlic Shrimp, Andouille Sausage, Onion, Cheddar Cheese

### Biscuits and Gravy // \$11

Two Biscuits, Sausage, Brown Eyed Squirrel Gravy

### Fruit, Yogurt, and Granola Bowl // \$7

Seasonal Fruit, Vanilla Greek Yogurt, Granola

## SIDES \$4 <sup>ALA</sup> CARTE

### Seasonal Fruit Cup

### Hand Pattied Sausage

### Bacon

### Canadian Bacon

### Grits

Plain, Butter, Add Cheese + \$.50

### Biscuit

### Toast

Choice of White, Wheat, Gluten Free, or English Muffin

### Hashbrowns

Add Cheddar Cheese + \$.50

## DRINKS

### Coffee // \$3

### Juice // \$3

OJ, Cranberry, Grapefruit

### Mimosa // \$6 Glass

Seasonal Housemade Fruit Purée + \$.99

### Bellini // \$6 Glass

### Brewed Mary // \$7 Glass