



BRUNCH

ENTREES

Avocado Toast // \$9

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

Breakfast Burrito // \$13

Eggs, Cheddar Cheese, Choice of Ham, Bacon, or Sausage
Wrapped in a Flour Tortilla, Topped with Pico de Gallo
Queso Fresco, Lime Crema, Harissa Drizzle
(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, or Chocolate Chip
Served with Butter & Choice of Maple or Cayenne Syrup

Chicken & Waffles // \$13

Fried Chicken Breast, Housemade Cheddar Waffles
Served with Butter & Choice of Maple or Cayenne Syrup

Omelette // \$11

Eggs, Cheddar Cheese, Choice of Ham, Bacon, or Sausage
Substitute Egg Whites + 1.50
(Vegetarian Option Available)

Seasonal Benedict // \$13

English Muffin, Canadian Bacon, Seasonal
Veggies, Poached Egg, Hollandaise
Served with Your Choice of a Side

Shrimp & Grits // \$16

Scampi Style Shrimp, Tossed with Garlic Butter
White Wine, Pico de Gallo, and Cajun Seasoning
Cheddar Cheese Grits, Andouille Sausage, Onion

Biscuits & Gravy // \$11

Biscuits, Brown Eyed Squirrel Sausage Gravy

Fruit, Yogurt, & Granola Bowl // \$7

Seasonal Fruit, Vanilla Greek Yogurt, Granola

SIDES \$4 A LA CARTE

Seasonal Fruit Cup

Hand Pattied Sausage

Bacon

Canadian Bacon

Grits

Plain, Butter, Add Cheese +\$.50

Hashbrowns

Biscuit & Jam

English Muffin

Toast

Choice of White or Wheat, Served with Butter
Add Housemade Jam +\$.50

DRINKS

Coffee // \$3

Juice // \$3

Orange, Cranberry, or Grapefruit

Bellini // \$6

Mimosa // \$6

Add Seasonal Housemade Fruit Puree +\$.99

Bloody Mary // \$9

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness.