

# BRUNCH | JUNE 25TH |

~ served family style ~

*heirloom tomato salad* with fresh basil, bocconcini mozzarella, balsamic syrup, extra virgin olive oil **10**

*crab “justine”* with jumbo lump crab meat, crème fraîche, sherry, lemon, scallions, buttered croutons, browned béarnaise **14**

four strips of house *bacon* **4**

*wings and watermelon* with arugula salad, blue cheese dressing **14**

*smoked gouda grits* with roasted red peppers, sweet onion **6**

*smoked creamed corn*, with roasted red peppers and goat cheese **9**

*grits & grillades* with braised pork tenderloin, tomato gravy, smoked gouda grits, scallions **14**

*pommes frites* with white cheddar, country ham, goat cheese, scallion cream **16**

*omelette* with smoked ham, goat cheese, roasted pepper, & asparagus, topped with house pico de gallo **16**

*pork tenderloin benedict* with grilled flatbread, grilled tomato, two poached eggs, béarnaise **14**

*stuffed mountain trout* fennel, vidalia onions, pecan brown butter, roasted cauliflower, rosemary-orange reduction **20**

*steak* & two fried *eggs* with buttermilk mashed potatoes, house worcestershire **22**