

ODDS N' ENDS

Brunch classics & savory favorites

- FRIED GREEN TOMATO BLT**
house smoked pork belly, pimento cheese, smoky tomato jam, frisée
lemon vinaigrette
- DEVEILED EGGS** GFV
dill, chives, smoked trout roe
- MACARONI & CHEESE** V
trotolle pasta, five artisanal cheeses, crispy herb crust
- GRITS** GFV
nora mill grits, vermont sharp cheddar cheese
- BACON** GF
house-cured & smoked pork belly
- JUST A COUPLE OF EGGS*** GF
farm fresh eggs done your way

SOMETHING SWEET

Indulge first

- 14 **CINNAMON APPLE HAND PIES** 10
house-made vanilla bean ice cream
- 10 **MAPLE-GLAZED BACON DOUGHNUT** 9
yup, you read that right
- 10 **CHOCOLATE COFFEE CAKE** 9
coffee cake, house-made coffee ice cream, chocolate sauce
- 9 **DULCE DE LECHE STRAWBERRY WAFFLE** 15
dulce de leche waffle, chocolate sauce, strawberries, chantilly cream
- BAKED TO ORDER**
please allow 25 minutes for preparation
- 8 **PEACH COBBLER** 25
marzipan crumble, french vanilla ice cream, florentine almond cookie bowl
cinnamon twist

FROM THE GARDEN

Fresh greens and vegetables are sourced from local farmers we're proud to call partners

ADD TO ANY SALAD

smoked chicken 4 crispy chicken 4 pork belly 6 seared shrimp 6 grilled catch mp

- WARM FARMER'S CHEESE & WATERMELON** GFV 6
lemon oil, sea salt
- ICEBERG WEDGE** 14
house-smoked bacon, baby iceberg lettuce, charred corn, tomatoes
avocado, house-made buttermilk ranch dressing
- KALE SALAD** V 13
vermont sharp cheddar cheese, apples, cornbread croutons
red onions, house-made moonshine raisins, cider vinaigrette
- LOW & SLOW SMOKED CHICKEN SALAD** 16
avocado, fried cornbread, frisée, capers, house-made buttermilk ranch dressing
- BUTTER LETTUCE & GRILLED MANGO SALAD** GFV 14
char-grilled mango, smoked pecans, red onion, tomato, benne seed vinaigrette

MAMA'S BISCUITS

Our secret recipe, mixed with butter and honey, is made by our talented pastry chefs throughout the day

- CRISPY CHICKEN** 14
pepper jelly
- two served -
- BISCUITS & GRAVY** 24
open faced biscuit, country gravy
crispy chicken thigh, two poached farmer's eggs
- PREACHER'S HAM** 16
vermont sharp cheddar cheese
- two served -
- CLASSIC BUTTERMILK** 7
honey butter, house-made jam
- four served -
- SMOKED BRISKET** 15
pickled onion & cucumber, house-made bbq sauce
- two served -

THE BIRD

Our chicken is all natural, never treated with hormones or dyes, and that is just the beginning! Our labor of love begins with a 27-hour brining process, then we dredge it in our secret recipe of spices and flour, followed by the final step of frying to perfection.

- CHICKEN 'N' WATERMELON 'N' WAFFLES** 36
honey hot sauce, chilled spiced watermelon
vermont sharp cheddar cheese waffle, bourbon maple syrup



- LEWELLYN'S FINE FRIED CHICKEN** 26
1/2 of our famous bird served with honey hot sauce

PLATES

- LOW COUNTRY CRAB CAKE BENEDICT** 26
fried green tomato, poached farmer's eggs, allan benton's smokey bacon
charred lemon hollandaise
- SHRIMP N' GRITS** 28
seared shrimp, roasted tomatoes, virginia ham, red onions, nora mill grits
pbr chicken jus
- SMOKED BRISKET SANDWICH** 16
swiss cheese, smoky tomato jam, mayo, house pickles, ciabatta bread
house fries
- CHAR-GRILLED CHURRASCO*** GF 24
sunny side up farm fresh eggs, bacon hash brown potato cake
grilled green onion, sour cream
- HOUSE-MADE GRANOLA** V 14
seasonal berries, honey, organic yogurt, mint
- '77 ELVIS PANCAKES** 16
chocolate chip pancakes, banana compote, bourbon maple syrup, peanut butter
- AVOCADO TOAST** 22
col. newsom's kentucky prosciutto, poached farmer's egg, roasted tomatoes
- EGGS N' HAM*** 16
farm fresh eggs, virginia country ham, nora mill grits
- YARDBIRD OPEN-FACED EGG WHITE OMELET*** 16
artichoke hearts, marinated tomatoes, crispy basil, garden pesto

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a food-borne illness.
Note, some food items prepared may contain nuts or trace amounts of nuts. Alert your server with any concerns.
GF= Gluten Free V=Vegetarian Please ask your server about vegan options.