



BOTTOMLESS BRUNCH

\$26 per person

FOR THE TABLE TO SHARE

BASKET OF WARM APPLE-CINNAMON DONUTS

Cinnamon caramel

CLASSIC CAESAR SALAD

Romaine, Caesar dressing, parmesan, croutons

KALE SALAD **GF**

Kale, apple vinaigrette, roasted butternut squash, apples, candied pecans, dried cranberries

FRUIT PLATTER **GF**

Selection of seasonal melon and berries, brown sugar-Greek yogurt dip

SPECIALITIES

THICK CUT BRIOCHE FRENCH TOAST

Maple syrup, seasonal berries

BUTTERMILK PANCAKES

Choice of plain, bacon, blueberry, or chocolate chip, whipped butter, maple syrup

SMASHED AVOCADO TOAST*

Grape tomatoes, parsley, toasted multi-grain bread, poached egg, olive oil

TAP ROOM BREAKFAST*

Two eggs any style, pork sausage or applewood smoked bacon, hash browns

SHRIMP & GRITS **GF**

Sautéed shrimp, andouille-beer gravy, creamy cheese grits

CRAB CAKE BENEDICT*

Poached egg, english muffin, hollandaise, hash browns

EGGS BENEDICT*

Poached egg, canadian bacon, toasted english muffin, hollandaise, hash browns

FRIED CHICKEN & WAFFLE

Buttermilk brined chicken thigh, bacon-cheddar waffle, maple syrup, whipped honey butter

WAFFLE

Choice of plain, bacon, blueberry, or chocolate chip, whipped butter, maple syrup

TAP ROOM SCRAMBLE

Scrambled eggs, applewood smoked bacon, sausage, hash brown potatoes, cheddar cheese, mushrooms, onions, red bell peppers, tomatoes, scallions, garlic bread

DRINKS

ALMOST BOTTOMLESS MIMOSAS \$15

with \$0.25 refills

ALMOST BOTTOMLESS BLOODY MARYS \$15

with \$0.25 refills

GF gluten-friendly, although we do not use gluten in this menu item, we do use wheat flour in our kitchen and therefore we cannot guarantee there isn't some minimal transfer through the air

*Can be cooked to order. Consuming raw or under-cooked meats, fish shellfish or eggs may increase your risk of food-borne illness, especially in certain medical conditions.