

BRUNCH

STARTERS

CAST IRON CORNBREAD | 10

Sorghum Butter and Apple Butter

PIMENTO CHEESE | 9

House-Made Red Wheat Crackers

GRANOLA BOWL | 11

Whole Milk Greek Yogurt,
Housemade Pumpkin Spice
Granola, Seasonal Fruit,
and Local Honey

SWEET POTATO PANCAKE | 12

Candied pecans, Toasted
Marshmallow Fluff, and Maple Syrup

** No Gluten Added*

CRISPY BRUSSELS SPROUTS | 8

Sorghum Vinaigrette, Fried
Shallots, Garlic, Fresno, Mint

GREENER THINGS

STRAWBERRY WALNUT SALAD | 13

Field Greens, Strawberries,
Feta, Candied Walnuts,
Frenchy Dressing

KALE CEASAR | 11

Julienned Kale Blend,
House-made Dressing, Rustic
Croustons, Grilled Lemon

THE SALAD | 12

Little Gem Lettuce, Sesame
Sunflower Crunch, Rustic
Croutons, Campari Tomato,
Pickled Jalapeno Ranch

TOAST

AVOCADO | 11

Smashed Avo, Sliced Avo, Pickled
Onions, Fried Shallots, Herb Salad,
Ancho Aioli

** Add Egg \$4*

APPLE AND PROSCIUTTO | 11

Apple Butter, Roasted Apples,
Prosciutto, Whipped Ricotta

LOX | 15

Smoked Salmon, Labne,
Everything Bagel Seasoning,
Fried Capers, Red Onion, Dill

MAINS

STEAK AND EGGS | 25

Bavette Steak Cooked to Preferred
Temperature, Served with Two
Eggs any Style, Home Fries and an
Arugula Lemon Salad, Chimichurri

BREAKFAST SANDO | 14

Pork Sausage, Smashed Avocado,
Ancho Aioli, Scrambled Egg,
Cheddar, Home Fries

BUDDY HOLLY | 17

Two Eggs Any Style, Home Fries,
Biscuit, Butter and Jam

**Choice of Thick Cut Bacon,
Homemade Pork Sausage,
or Avocado*

MAINS

MAD BURGER | 18

1/3 Lb Texas Beef, Caramelized
Onions, New School American
Cheese, Chimichurri Aioli,
Housemade Pickles, Challah Bun,
Herbed Fries

FRIED CHICKEN

CAESAR SANDO | 16

Sweet Tea Brined Fried Chicken,
Caesar Dressing, Romaine,
Parmesan, Fries

** Make it Nashville Hot? \$2*

HOT CHICKEN

TACOS | 15

Nashville Hot Chicken Tenders,
Special Sauce, Chow Chow,
Queso Cotija, Flores Tortillas

LEMON HERB

CHICKEN BOWL | 15

Wild Rice Pilaf, Smashed
Avocado, Corn Salad,
Sweet Potato

FARMER'S DAUGHTER | 15

Roasted Sweet Potato,
Seasonal Squash, Brussels,
Serrano Salsa Verde, Two
Sunny Eggs, Pickled Onion

PUERCO RANCHERO | 16

Roast Pork, Pimento Cheese
Grits, Bacon, Braised Greens,
Pickled Onions, Ranchero Sauce

** Add Egg \$4*

Executive Chef: COREY MCENTYRE
Back of The House: EDUARDO HERNANDEZ
& DUNIA MONTELONGO
Front of The House: AARON CUMMINS
Beverage Director: HANNAH PATTON
General Manager: GRANT RAYBOURN



ADD-ONS

FRIED CHICKEN | 8
ROASTED CHICKEN | 9
BLACKENED SALMON | 12