

BRUNCH MENU

SUNDAYS 10 A.M-2 P.M

STARTERS

BEIGNETS	9	SMOKED SALMON SAMPLER	20
Warm French Doughnuts Dusted with Powdered Sugar		Gravlax, Nova Lox & Scottish Salmon, Focaccia Crisps, Lemon Caper Dill Sauce	

EGGS N'SUCH served with Home Fries

SURRY BENEDICT	18.50
Edward's Country Ham, English Muffin, Poached Eggs, Hollandaise	
CHICKEN & BISCUIT BENNIE	18.50
Fried Chicken Breast, Poached Eggs, Chipotle Hollandaise	
HAM & CHEESE OMELET	16.50
Edward's Country Ham, Four Cheese Blend	
VEGGIE OMELET	16.50
Spinach, Mushroom, Roasted Tomato, Four Cheese Blend	

PANCAKES & FRENCH TOAST

served with 100% Vermont Maple Syrup

BANANAS FOSTER PANCAKES	16
Buttermilk Pancakes, Flambéed Bananas, Pecans, Whipped Cream	
BLUEBERRY PANCAKES	15
Honey Butter	
TRADITIONAL FRENCH TOAST	15
House Made Fruit Preserves	
APPLE COBBLER FRENCH TOAST	16
Caramel, Vanilla Crème, Brown Sugar Crumbles	

CAST IRON SKILLET SPECIALTIES

STEAK AND EGGS	Sliced Bistro steak, poached eggs, cognac cream, home fries	22
CORN BEEF HASH AND EGGS	Crispy Corned Beef Hash, Poached Eggs	18
SHRIMP & GRITS	Jumbo Shrimp, NC Smoked sausage, tomato, garlic butter, creamy corn grits, home fries, poached eggs	18

BIG FLUFFY BISCUITS

Served with Home Fries

FRIED CHICKEN	15
HAM & EGG	15
HOUSE SMOKED BACON & EGG	15
SAUSAGE & EGG	15
CHICKEN, COUNTRY HAM & EGG	17
BISCUITS & SAUSAGE GRAVY	13
Add Cheese	3
Swiss, White Cheddar or White American	

SIDES & ADD-ONS

HOUSE SMOKED BACON	6
NC SAUSAGE PATTIES	6
HOME FRIES	4
SAUSAGE GRAVY	4
FRUIT CUP	6

LUNCHIER SIDE

Sandwiches served with Tater Tots

RUEBEN	15
Corned Beef, Homemade Sauerkraut, 1000 Island, Alpine Swiss, Rye	
CORDON BLEU	17
Chicken Breast, NC Country Ham, Gruyere Cheese, Dijon Aioli, Ciabatta	
SHORT-RIB GRILLED CHEESE	21
Braised Short Rib, Havarti, Aged Cheddar, Caramelized Onions, Au jus, Sourdough	
CHICKEN PITA	16
Homemade Chicken Salad, Warm Pita Bread	
COBB SALAD	16
Tomato, House Crispy Bacon, Chicken Breast, Hard-boiled Eggs, Avocado, Blue Cheese Crumbles. Choice of Dressing	
AVOCADO TOAST	15
Whole Grain Toast, Whipped Feta, Roasted Tomato, Mixed Greens, Balsamic	
ADD Smoked Salmon	6

BRUNCH DRINKS MENU

BRUNCH COCKTAILS

IRISH COFFE Jameson Irish Whiskey, Baileys, Caramelized Sugar Rim, Whipped Cream	12
BRUNCH PUNCH Titos Vodka, Orange juice, Pineapple juice, Strawberries, Mint	12
BLUEBERRY MARGARITA El Jimador Reposado Tequila, Fresh Juice Sour Mix, Fresh Blueberries	13
FRENCH 75 Prairie Organic Gin, Lemon Juice, Simple Syrup, Prosecco	11
ORANGE CRUSH Stoli Orange Vodka, Triple Sec, Natalies OJ	12
PALOMA El Jimador Reposado Tequila, Lime Juice, Grapefruit Soda	12
BLOODY MARY Smirnoff Vodka, Zing Zang Bloody Mary Mix	12
VENETO MULE Smirnoff Vodka, Fresh Lime, Ginger Beer Prosecco	12
BREAKFAST OLD FASHIONED Bulleit Rye, 100% Maple Syrup, Bitters, Orange Zest	13
ESPRESSO MARTINI Smirnoff Vodka, Kahlua, Baily's Irish Cream, Espresso	12

WITH BUBBLES

PEACH BELINI Bellini Cipriani Peach Puree, Prosecco	10
MIMOSA Natalies OJ, Prosecco	10
BLOOD ORANGE MIMOSA	10
APEROL SPRITZER Aperol, Grand Marnier, Prosecco, Soda Splash	10
POMEGRANATE MIMOSA	10

COFFE, TEA & SOFT DRINKS

COFFEE	4
TEA	3.50
SOFT DRINKS	3.50
NATALIE'S OJ	4.5
SAN PELLEGRINO SPARKLING WATER	5