

Brunch Menu

(BRUNCH SATURDAY & SUNDAY 10AM – 1PM)

Low Country Shrimp & Grits - \$14 (gf)

Jumbo shrimp, Tasso gravy, buttermilk cheddar, sausage grits

The Classic Burger - \$11

Lettuce, tomato, onion, house-made pickles, Ida Golden Ale mustard, Duke's mayo, cheddar †

Traditional Chicken and Waffle - \$10

Ida Golden Ale waffle, fried chicken, maple butter

Corned Beef Hash - \$9

Corned beef, Yukon Gold potatoes, sweet onion, sunny-side-up egg, rye toast

Seasonal Fruit Parfait with House-Made Granola - \$6 (vg)

Steel-Cut Oats, Local Honey, Seasonal Berries & Granola - \$6 (vg)

Chef's Market Salad - \$8

Hop Fries - \$6 (vg/gf)

A la Carte

- 2 Eggs/Any Style \$3 (gf)
 - Bacon/3 Slices \$3 (gf)
 - Assorted Cold Cereals \$3 (v)
 - Side Oatmeal \$2 (v/gf)
 - Side Grits \$2 (v/gf)
 - Side Salad \$2 (v/gf)
 - Toast \$1 (v)
- (Rye, Multi-Grain, Sourdough)

Adult Breakfast Beverages

- Mimosa \$7
- Manmosa \$7
- Bloody Mary \$7
- Smoke on the Water \$7
- Corpse Reviver \$9
- Icebreaker Coffee Porter \$5
- Bertha Oatmeal Stout \$5

Breakfast Beverages

- (free refills)
- Steadfast Coffee \$3
 - Matchless Coffee Soda \$4
 - Orange Juice \$2
 - Cranberry Juice \$2
 - Milk \$2
 - Hot Tea \$2
 - Iced Tea \$2
- (Sweet or un-sweet)
- Sprecher Artisanal Soda \$3
- (Root Beer, Cream, Puma Kola, Ginger)

We proudly serve these local vendors:

Bobby John Henry Bakery, Sweetwater Valley Farms, Benton's Country Hams, Doug Jeffords Spices

(v) Vegetarian | (vg) Vegan | (gf) Gluten Free

† May contain raw or cooked-to-order food. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

† Tabs left open will be closed at the end of the night with a 20% gratuity added.