

**BRUNCH STARTERS**

Buttermilk Biscuit honey, jam, salted butter	4
House made Croissants plain, chocolate, or almond	4
Maple Pecan Sticky Bun	5
Chia Seed Pudding organic berries, coconut	8
Fruit Plate seasonal fruit	9
House made Granola & Yogurt local honey, organic berries	10
Anson Mills Cornmeal Pancakes toasted pecan, bananas, maple syrup	15
French Toast challah, lime zest, maple, cinnamon	15
Avocado Toast whole grain levain, house-made ricotta, sprouts, sesame	11

PLATES

Biscuits Sausage Gravy duck fat roux, black pepper	13
Omelette Cartermere Farm eggs, gruyère, mixed greens	12
Quiche Lorraine or Mushroom & Greens mixed lettuces	17
Bacon & Egg Biscuits gruyère, mixed greens	14
Soft Scrambled Farm Eggs grilled sourdough	10 + Smoked Salmon or Trout 8
Cajun Chicken Salad market greens, Dijon vinaigrette, cherry tomatoes	17
BLT heirloom tomato, grilled sourdough, aioli, house pickles	15
Smoked Salmon & Trout Board house made pickles, crème fraîche, capers, chives, red onions, radish, grilled sourdough	23
Knox Burger heirloom tomato, aioli, house dill pickle, fries	19
<i>*Quinoa-lentil burger available as substitute</i>	
Chicken & Waffles fried chicken breast, fresno chile sauce & gravy	16
Ribeye Steak & Eggs two Cartermere Farms eggs, fries	28

+ Green Circle Farm Chicken 8 + Ora King Salmon 16 + Smoked Salmon or Trout 8 + Cartermere Farms Egg 3

BRUNCH COCKTAILS

Sangria cognac, lemon juice, cranberry, house made syrup, red wine	8
Aperol's Paradise Aperol, cachaça, sparkling wine, peach bitters	9
Mimosa orange juice, sparkling wine	5/25
Peach Bellini peach purée, sparkling wine	6/30
Champagne & Juice rotating selection of champagne specials	40