



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

PLATES

Avocado Toast whole grain levain, lemon, red radish 11
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
Smoked Trout & Arugula grapefruit, avocado, lemon 18
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
**Quinoa-lentil burger available as substitute*
Chicken & Waffles fried chicken breast, fresno chile sauce & gravy 16
Steak & Eggs Arrowhead farm two sunny eggs, fries 24
+ Green Circle Farm Chicken 8 + Ora King Salmon 16 + Smoked Salmon or Trout 8 + Farm Egg 3

BRUNCH COCKTAILS

Sangria cognac, lemon juice, cranberry, house made syrup, red wine 8
Aperol's Paradise Aperol, cachaca, 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