

# IT'S A *Southern* THING

KITCHEN AND BAR

## *Brunch Menu*

**SHRIMP AND GRITS** - OUR FAVORITE HANGOVER CURE; CHEDDAR GRITS, SHRIMP, ANDOUILLE SAUSAGE, PAPRIKA ROASTED TOMATOES, POBLANO PEPPERS - \$13 ADD AN EGG FOR \$1

**CHICKEN AND WAFFLES SKEWERS** - NUGGETS OF MARINATED FRIED CHICKEN, FRIED WAFFLE BALLS, COLLARD GREENS, BOURBON MAPLE SYRUP. \$13

**FLAPJACK "CHARCUTERIE" BOARD** - SILVER DOLLAR PANCAKES SERVED "CHARCUTERIE" STYLE WITH BACON, SAUSAGE, HOMEMADE JAM, APPLE BUTTER, SYRUP \$12

**PETE'S "BIG BOY" BREAKFAST SANDWICH** - TOASTED BRIOCHE BUN WITH PULLED PORK, BACON, BREAKFAST SAUSAGE, FRIED EGG, AND CHEESE. DRIZZLED WITH BOURBON HONEY BBQ SAUCE, SERVED WITH HASH BROWNS AND FRUIT - \$12

**FELIX'S CHORIZO HOT SKILLET** - CAST IRON SKILLET BAKED HASH WITH CHORIZO SAUSAGE, HASH BROWN POTATOES, PEPPERS, AND ONIONS. COOKED WITH TWO EGGS AND FINISHED WITH CHEESE (CANNOT BE MODIFIED) \$13

**SMOTHERED AND COVERED** - 2 BUTTERMILK BISCUITS, COUNTRY SAUSAGE GRAVY, SCRAMBLED EGGS AND HASH BROWNS \$13

**EGGS BLACKSTONE\*** - ENGLISH MUFFIN TOPPED WITH CHOICE OF FRESH SLICED OR FRIED GREEN TOMATOES, POACHED EGGS, HOLLANDAISE, AVOCADO, WITH FRUIT AND HASH BROWNS \$12

**CRAB CAKE BENEDICT\*** - TWO CRAB CAKES, POACHED EGGS, OLD BAY HOLLANDAISE, HASH BROWNS AND FRUIT \$15

**CHICKEN FRIED STEAK** - DEEP FRIED STEAK OVER HASH BROWNS, SMOTHERED IN COUNTRY SAUSAGE GRAVY SERVED WITH SCRAMBLED EGGS, FRESH FRUIT \$14

***Omelets:*** YOUR CHOICE OF OMELET SERVED WITH HASH BROWNS

**GARDEN:** SPINACH, TOMATOES, ONIONS, PEPPERS, AND WHITE CHEDDAR CHEESE \$13

**MEATLOVERS:** BACON, BREAKFAST SAUSAGE, CHORIZO, YELLOW CHEDDAR, SMOTHERED IN COUNTRY SAUSAGE GRAVY \$14

**SEAFOOD:** CRAB, SHRIMP AND WHITE CHEDDAR \$15

**SMOKED CHICKEN WINGS** - OUR SIGNATURE HOUSE SMOKED WINGS, SERVED WITH CELERY AND YOUR CHOICE OF RANCH OR BLUE CHEESE \$9 MAKE IT AN ENTRÉE BY ADDING A SIDE OF HASH, GRITS, OR COLLARDS \$3

**JALAPENO BRINED FRIED CHICKEN SANDWICH** - JALAPENO BRINED CHICKEN BREAST FRIED CRISPY AND TOPPED WITH OUR HOMEMADE PICKLES, LEAF LETTUCE, ROASTED GARLIC RANCH, SERVED WITH A SIDE OF HASH BROWNS, GRITS, OR COLLARDS \$14

**EASTERN CAROLINA STYLE PULLED PORK SANDWICH** - OUR HOUSE SMOKED CAROLINA PORK, TOSSED IN EASTERN NC BBQ SAUCE, ON A BRIOCHE BUN WITH HOMEMADE PICKLES AND SLAW SERVED WITH HASH BROWNS, GRITS, OR COLLARDS \$12

**SIDES:** \$3

TWO EGGS, ANY STYLE  
SAUSAGE PATTIES  
SMOKED BACON  
HASH BROWNS  
FRUIT

**MIMOSA PACKAGE:**

**\$15 BOTTOMLESS MIMOSAS  
(WITH THE PURCHASE OF AN ENTRÉE)**

**BISCUITS AND JAM PLATE** (4 BISCUITS WITH HOMEMADE JAM AND HONEY BUTTER) \$6