

Brunch Menu

SHRIMP AND GRITS - OUR FAVORITE HANGOVER CURE; CHEDDAR GRITS, SHRIMP, ANDOUILLE SAUSAGE, PAPRIKA ROASTED TOMATOES, POBLANO PEPPERS - \$13

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

FLAPJACK “CHARGUTERIE” BOARD – SILVER DOLLAR PANCAKES SERVED “CHARGUTERIE” STYLE WITH BACON, SAUSAGE, HOMEMADE JAM, APPLE BUTTER, SYRUP \$12

PETE’S “FAT KID” 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, SAUSAGE PATTIES, SPICY BLACK PEPPER 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 \$13

GARDEN: SPINACH, TOMATOES, PEPPERS, AND WHITE CHEDDAR CHEESE

MEATLOVERS: BACON, BREAKFAST SAUSAGE, CHORIZO, YELLOW CHEDDAR, SMOTHERED IN COUNTRY SAUSAGE GRAVY

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

BRUNCH FEATURES:

THURSDAY & FRIDAY: \$5 MIMOSAS, \$7 BLOODY MARY’S
(WORKSTATIONS AVAILABLE WITH WIFI)

SATURDAY & SUNDAY: \$12 BOTTOMLESS MIMOSAS
(WITH THE PURCHASE OF AN ENTRÉE)

SIDES: \$6

TWO EGGS, ANY STYLE

SAUSAGE PATTIES

SMOKED BACON

HASH BROWNS

TOAST (BRIOCHE) \$4

BISCUITS AND JAM PLATE (4 BISCUITS WITH HOMEMADE JAM AND HONEY BUTTER)