

SNACKS AND STARTERS

Beignets (v)	9
Chicory chocolate sauce	
Pimento Cheese Popovers (v)	8
Pepper jelly	
High Bar Oysters on the Half Shell (gf)	15/28
Sherry shallot mignonette, Louisiana hot sauce	
Develish Eggs (gf)	9
Smoked trout	
"Caesar Salad" (gf)	10
Ranch dressing, crisy house-made bacon*, 2 year old cheddar, anchovies	
Add grilled chicken.	5
Add grilled shrimp.	6
Off the Cobb Salad (vg)	17
Vegan buffalo chicken, avocado, roasted cauliflower, shaved carrots, cashew ranch dressing	

THE NITTY GRITTY

Cheese Grits & Eggs (gf, vp)	10
Add bacon - 4 Add shrimp - 6	
Country Ham, Egg & Cheese Biscuit	13
Local greens salad	
Chicken Biscuit (vgp)	13
Local greens salad	
Smothered in sausage gravy - 4	
Biscuit & Gravy	12
Sage sausage gravy Add 2 eggs - 4	
Steak & Eggs	19
Hot fries, jus	
Smoked Fried Chicken (vgp)	24
Half chicken, cold smoked, pickle brine, hashbrown, choice of bacon or sausage	
Brioche French Toast (vp)	14
Thick sliced brioche, bourbon apples, maple syrup	

BRUNCH SIDES

Coconut Collard Greens (vgp) 6
BBQ Beans (vg) 5
House-Cured Bacon* 4
Hashbrowns (vg) 4
50/50 Cheddar Grits (v) 5
Maple Sage Breakfast Sausage 4

(v) = vegetarian, (vp) = vegetarian possible
(vg) = vegan, (vgp) = vegan possible,
***house meat program (we have a designated fryer)**
Allow more time for special requests

We source locally so menus are subject to change based on seasonality.