

BRUNCH STARTERS AND SMALL PLATES

FRESH FRUIT PLATE AND VANILLA YOGURT	\$7
SMOKED CHICKEN AND NEW POTATO HASH – (ADD 2 EGGS, YOUR STYLE +\$3)	7
THE LEWIS – WARM CREAMED SPINACH AND ARTICHOKE DIP WITH FRESH TORTILLA CHIPS AND PICO DE GALLO	7.5
BROOKLYN WINGS – SWEET AND SPICY WINGS, BLUE CHEESE DRESSING	7
SMOKED CHICKEN AND SAUSAGE GUMBO – CAROLINA GOLD RICE, SCALLIONS	6
A SIMPLE SALAD – ARUGULA, TOASTED PECANS, GREEN APPLE, BLUE CHEESE	6
HEIRLOOM TOMATO SALAD – GEORGIA PEACHES, FARMER'S CHEESE, BALSAMIC VINAIGRETTE	7.5
WATERMELON SALAD – ARUGULA, SHAVED COUNTRY HAM, LIME, GINGER	7
BLACKBERRY SALAD – BABY MIXED GREENS, NAVEL ORANGES, FENNEL, SESAME CRISPS	7

SANDWICHES – WITH LETTUCE, TOMATO AND FRIES (ADD BACON OR SWEET POTATO FRIES +\$1)

CREEKSTONE FARMS HAND GROUND BURGER	10	NC STYLE PULLED PORK OR CHICKEN BARBECUE	10
PORTOBELLO, GOAT CHEESE, GRILLED ONIONS	10	PEACHES SHRIMP PO' BOY	14
TURKEY MEATLOAF – CHEDDAR & ONIONS	10	BLACKENED CATFISH SANDWICH	10

BIG SALADS \$12

CHICKEN COBB SALAD – TOMATOES, BLUE CHEESE, AVOCADO, BACON, BOILED EGG
 GRILLED SHRIMP OR CHICKEN CAESAR – ROMAINE, PARMESAN, CROUTONS, GARLIC DRESSING

EGGS – SERVED WITH GRITS OR POTATOES. ADD A SMALL SIDE OF BACON OR SAUSAGE FOR \$2

TWO EGGS, ANY STYLE	8
EGG WHITE SCRAMBLE – MARKET MUSHROOMS, BABY SPINACH	9
SMOKED SALMON SCRAMBLE – CARAMELIZED ONIONS, SMOKED SALMON, SCALLIONS	13
SAUSAGE OMELETTE – TURKEY SAUSAGE, CHEDDAR, PEPPERS, CARAMELIZED ONIONS	11
FARMER'S OMELETTE – MUSHROOMS, SPINACH, TOMATOES, GOAT CHEESE	10
LOWCOUNTRY OMELETTE – JUMBO LUMP CRAB, CHERRY TOMATOES, SCALLIONS	12
BACON, EGG AND CHEESE SANDWICH – ON A WARM SESAME SEED BUN (ADD GRITS OR POTATOES +\$3)	7
GRANOLA CRUSTED FRENCH TOAST – FRESH BERRIES, WARM MAPLE SYRUP	9

EGGS BENEDICT \$11

TWO POACHED EGGS ON TOASTED ENGLISH MUFFIN, HOLLANDAISE
 CHOICE OF: COUNTRY HAM, CREAMY SPINACH OR SMOKED SALMON (+\$2)

GRITS AND...

SHRIMP, MUSHROOMS, SCALLIONS, WHITE WINE	16
BLACKENED CATFISH, SPICY TOMATO SALSA	14
WILD MUSHROOMS, CREAM, TRUFFLE OIL	11
NC STYLE PULLED PORK BARBECUE	12

SMOKE JOINT BBQ

COOKED SLOW AND LOW FOR 12 HOURS OVER HICKORY	12
NC STYLE PULLED PORK OR CHICKEN BARBECUE	
FRENCH FRIES, COLE SLAW AND CORNBREAD	
JOINTSMOKE AND HOLLA SAUCES	

SIDES \$4

DOUBLE SMOKED BACON	BARBECUE FRIES	COLLARD GREENS	
SPICY PORK SAUSAGE	SWEET POTATO FRIES	SIDE OF FRENCH TOAST	5
TURKEY BACON	STONE GROUND GRITS	SIDE OF EGGS	3
TURKEY SAUSAGE	ROASTED RED POTATOES	ENGLISH MUFFIN OR TOAST	2

PLEASE NOTIFY US OF ANY FOOD ALLERGIES.

A SERVICE CHARGE OF 15% WILL BE ADDED TO ALL PARTIES OF EIGHT OR MORE

