

Brunch

SUNDAYS, 9:00AM – 3:00PM

BUTTERMILK BISCUIT BASKET **9**

Bee Friends Farm honey, seasonal jam & whipped butter

NESSA'S BANANA BREAD FRENCH TOAST **13**

pickled blueberries, blueberry compote & walnut crumble

BUTTERSCOTCH STICKY BUNS **1/ 5** **PAN/ 15**

buttermilk-cream cheese & toasted pecans

FRESH RICOTTA PANCAKES **12**

caramelized peaches, toasted oat & coconut streusel

CHICKPEA & FARRO FRITTERS **9**

spiced yogurt & cucumber-mint jam

In-Season Sides & Salads

BREAD & BOARD SIDES AND DELI SALADS

SIDE 3

PINT 4.5

LARGE 8

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QUESO FUNDIDO FRITTATA 13

organic egg and spring asparagus bake, chorizo & queso chihuahua with mixed greens and fresh chips

ROASTED BUTTERNUT SQUASH SCRAMBLE 12

toasted quinoa, sunflower seeds, wilted kale, crisp potatoes & turmeric tofu scramble

ADD TWO EGGS **+3**

SMOKED SWEET TEA TURKEY & SHIRRED EGGS 14

grilled house molasses-rye, apple-arugula slaw & béarnaise

CHIANTI BRAISED BEEF BENEDICT 13

ciabatta, poached eggs, roasted mushrooms & red pepper-cream cheese hollandaise

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PINT **4.5**

LARGE **8**

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CRISPY LOCAL CATFISH & ANSON MILL'S CHEDDAR GRITS 15

smoky collards & house habanero hot sauce

CRAWFISH PIE 14

crawfish étouffée, two eggs sunny-side, peas & herbed green salad

OYSTERS ON THE HALF SHELL 2.5 /EA.

jalapeno-lime mignonette, cocktail sauce, lemons

GRILLED MARINATED GEORGIA SHRIMP COCKTAIL 13.5

salsa verde, fried avocado, pickled nectarine & lemon

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FENNEL, AVOCADO & CITRUS SALAD **9**

satsuma, mandarin, grapefruit, roasted and shaved fennel & green olive vinaigrette

ICE BOX CHICKEN SALAD **13**

chilled fried chicken, buttermilk-tarragon dressing, watermelon radish, half sours, bacon, white cheddar & romaine

LITTLE GEMS BUTTER LEAF & FLORIDA SHRIMP REMOULADE **12**

fried focaccia croutons, chives & parker rolls

HOUSE PICKLE BOARD **11**

assorted seasonal specialty pickles, grainy mustard & buttery parker rolls

THE B&B CHEESE BOARD **13**

blue pimiento spread, baked ricotta with lavender honey, Wainright Dairy chipotle cheddar & buttery parker rolls

ASSORTED HOUSE MEATS **14**

smoked sweet tea turkey, coffee and juniper roasted beef, cherry wood ham, fig mustard & buttery parker rolls

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LARGE 8