

SOMETHING SWEET

indulge first

SKILLET CORNBREAD <i>sharp cheddar cheese, bacon, jalapeño, honey butter</i>	10	CINNAMON APPLE HAND PIES <i>house-made vanilla bean ice cream</i>	14
CARAMEL WAFFLE <i>chocolate sauce, strawberries, chantilly cream</i>	15	MAPLE-GLAZED BACON DONUTS <i>yup, you read that right</i>	13

ODDS N' ENDS

brunch classics & savory favorites

FRIED GREEN TOMATO & CRISPY PORK BELLY <i>pimento cheese, smoky tomato jam, frisée, pickled lemon vinaigrette</i>	14	CRISPY PORK BELLY <i>house-cured & smoked pork belly</i>	13
DEVILED EGGS <i>dill, chives, smoked trout roe</i>	14	JUST A COUPLE OF EGGS <i>farm fresh eggs, done your way</i>	8
MACARONI & CHEESE <i>torchio pasta, five artisanal cheeses, crispy herb crust</i>	14	BACON HASH WAFFLE <i>house-smoked pork belly, golden crisp potato hash, onions</i>	8
GRITS <i>stone ground polenta, sharp cheddar cheese</i>	12	SPICED WATERMELON <i>mint, lemon, lime</i>	13

FROM THE GARDEN

fresh greens and vegetables are sourced from our local farmers that we're proud to call partners

ADD TO ANY SALAD

chicken 10 pork belly 10 shrimp mp

WARM FARMER'S CHEESE & WATERMELON <i>lemon oil, sea salt</i>	8	THE WEDGE <i>house-smoked pork belly, avocado, butter lettuce, charred corn, tomatoes house-made buttermilk ranch dressing</i>	18
ARUGULA SALAD <i>sharp cheddar cheese, apples, tomatoes, cornbread croutons red onions, house-made moonshine raisins, cider vinaigrette</i>	16	LOW + SLOW SMOKED CHICKEN SALAD <i>avocado, fried cornbread, frisée, house-made buttermilk ranch dressing</i>	22

BUTTER LETTUCE & GRILLED MANGO SALAD 18

char-grilled mango, smoked pecans, red onion, tomato, benne seed vinaigrette

MAMA'S BISCUITS

our secret recipe, mixed with butter and honey, is made by our talented pastry chefs throughout the day

CLASSIC BUTTERMILK 10
honey butter, house-made jam

CRISPY CHICKEN 9
pepper jelly

MAPLE HAM 10
sharp cheddar cheese, bourbon maple syrup

SMOKED BEEF BRISKET 10
house-made bbq sauce

THE BIRD

Our chicken is all natural, never treated with hormones or dyes, and that is just the beginning! Our labor of love begins with a 27-hour brining process, then we dredge it in our secret recipe of spices and flour, followed by the final step of frying to perfection.

CHICKEN 'N' WATERMELON 'N' WAFFLES 45
*honey hot sauce, chilled spiced watermelon
sharp cheddar cheese waffle, bourbon maple syrup*



LEWELLYN'S FINE FRIED CHICKEN 35
1/2 of our famous bird served with honey hot sauce

ENTRÉES

WAGYU STEAK & EGGS <i>100% australian wagyu, thai chili chimichurri, crispy poached farm egg</i>	45 per 100g	LOW COUNTRY CRAB CAKE BENEDICT <i>fried green tomato, poached farmer's eggs, smokey bacon charred lemon hollandaise</i>	30
SHRIMP 'N' GRITS <i>seared shrimp, roasted tomatoes, aged country ham, red onions stone ground polenta, chicken jus</i>	39	SMOKED BEEF BRISKET SANDWICH <i>house pickles, smoky tomato jam, mayo, swiss cheese, arugula, ciabatta bread</i>	25
HOUSE-MADE GRANOLA <i>seasonal berries, organic yogurt, mint</i>	15	EGGS 'N' HAM <i>scrambled eggs, aged country ham, stone ground polenta, chicken jus</i>	23
AVOCADO TOAST <i>prosciutto, poached farmer's egg, roasted tomatoes</i>	14	TODAY'S OMELET <i>house made omelet, seasonal fruit, house-made buttermilk biscuit</i>	20
BISCUITS & GRAVY <i>country gravy, crispy chicken thigh, poached farmer's egg</i>	23	'77 ELVIS PANCAKES <i>chocolate chips, banana compote, bourbon maple syrup peanut butter</i>	22

Prices displayed are subject to prevailing Goods and Services Tax and 10% service charge.

BRUNCH