



— BRUNCH —

- \*BUTTERMILK BISCUITS & SAUSAGE GRAVY 12  
*White Lily buttermilk biscuit, breakfast sausage, \*two eggs your way*
- \*BROADBEND COUNTRY HAM & ANSON MILLS GRITS 15  
*red eye gravy, Real Dill pickled okra, \*two eggs your way*
- \*CRAB BENEDICT 16  
*house-made english muffin, smoked tomato \*hollandaise*
- SWEET POTATO PECAN STICKY BUN 8
- KENTUCKY HOT BROWN 14  
*roasted turkey breast, bacon, colby jack mornay, tomato jam*
- WINTER VEGETABLE SUCCOTASH 12  
*\*poached eggs, toasted bread crumbs*
- GRANOLA & YOGURT 8  
*Greek yogurt, seasonal preserves*

— A LA CARTE —

- |                            |                     |
|----------------------------|---------------------|
| breakfast sausage 6        | bacon 6             |
| hash browns 4              | Anson Mills Grits 7 |
| *two local eggs your way 4 | schmaltz waffle 7   |

**BRUNCH DRINKS**

- ~
- PIMM'S CUP 10  
*Pimms no. 1, Hendrick's Gin, cucumber, ginger ale*
- ~
- MILK PUNCH 9  
*bourbon or cognac, milk, vanilla*
- ~
- REAL DILL BLOODY 10  
*vodka, tequila or gin*
- ~
- MIMOSA 5  
*bubbles, orange juice*
- ~
- FRENCH PRESS  
*Method Coffee Roasters*  
34 oz: 6

**WEEKEND BRUNCH FRIED CHICKEN**

*served with two seasonal sides of the day*

HALF FRIED CHICKEN 25  
*5 piece*

FULL FRIED CHICKEN 50  
*10 piece*

**CHOOSE YOUR STYLE**

- NASHVILLE HOT: *ice box pickles, pullman loaf*
- CHICKEN & WAFFLES: *schmaltz waffle, garlic- chile sorghum syrup*
- CLASSIC: *buttermilk biscuits, county gravy*

— LUNCH —

- YAKIMIEN NOODLE BOWL 12  
*Cajun beef broth, scallion, hard boiled egg*
- \*FRIED OYSTER PO BOY 16  
*lettuce, pickles, smoked tomato remoulade*
- RABBIT & ANDOUILLE GUMBO 13  
*laurel aged Carolina gold rice*
- CHICKEN FRIED STEAK 14  
*mashed potatoes, country gravy, winter vegetables*
- BOLOGNA SANDWICH 12  
*butterbean chow chow, tangy Duke's mayo*
- COUNTRY CAPTAIN SALAD 11  
*Rebel farm greens, chicken, almond, dried apricot, curry vinaigrette*
- WINTER SQUASH SALAD 10  
*Rebel farm greens, kohlrabi, pomegranate, buttermilk poppy seed dressing*
- RUTABAGA & ONION TART TATIN 12  
*sage, sorghum syrup, greens*

**In the Kitchen:** Kyle Foster, Jonathan Tully, Justin Benavidez, Matthew Stahlecker, Sarah Nelson, Peter McCoy, Barrett Baskette, Drake Louie

*\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*