

BRUNCH.

Breakfast Burrito ground spicy chorizo, carnitas pulled pork, tomatillo salsa verde, cotija cheese, 2 fried eggs, 12" flour tortilla.....	11
Avocado Toast sliced smoked lox, pickled red onion, creamy avocado aioli, over easy egg, egg yolk vinaigrette on Niedlov's sourdough	12
"Lobstah Roll" Maine Claw, tail and lobster meat, fresh Lemon, parsley, buttered Frankfurt roll, old bay fingerling potato chips	23
Pancake Tacos maple bacon pancakes, scrambled eggs, smoked cheddar, sausage & bacon.....	10
Chicken & Waffles cheddar-bacon Belgian waffle, southern fried chicken tenders, maple bacon syrup, honey jalapeño butter	12
Dixie Poutine confit duck breast, signature home fries, duck egg, sautéed peppadews and onions, sausage gravy, pimento cheese.....	14
BYO Omelet† (choose 3 ~ extra \$.75) smoked cheddar, bacon, sausage, Benton's ham, local mushroom, bell pepper, onion, avocado, fire roasted tomatoes.....	8.5
Quiche 2 mini cupcake quiche, ricotta, heirloom tomato, spinach, dressed greens, avocado hummus	10
Strawberry-Lemon Trifle Lemon custard, almond milk, fresh strawberries, angel food cake, rose whipped cream	8
Donuts house made, mixed berry jelly & meyer lemon Icing and boston creme with vanilla custard & chocolate ganache	8
Sandwiches served with choice of fries or mixed greens salad. Substitute truffle fries for additional 3.	
A.M. Burger fried egg, wagyu beef, Applewood smoked bacon-jam, sweetwater valley cheddar, avocado, honey-sriracha cream sauce	13
B.E.L.T. Applewood smoked bacon, over easy egg, dressed greens, fried green tomato, pimento cheese on Niedlov's Texas Toast	11

Sides

One egg/Two eggs	1.5 / 3	Signature Home Fries	4
Applewood Smoked Bacon	4	Sausage patties	4
Toast: white, wheat, sourdough, english muffin	2.5	Truffle Fries	8

Drinks

Juice	3
Coffee	3
Coke, Diet Coke, Dr Pepper, Sprite, Lemonade & Tea	3

Cocktails

Mimosa	glass 4 / carafe 12
Bloody Mary	4
Chef's Bloody Mary	8
Cocktail of the Day	5

***GF - Gluten Free (Gluten Free Bread Available Upon Request)**

*Please alert your server of any dietary restrictions you might have before ordering.

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of food borne illness.

20% gratuity for parties of 6 or more*

Executive Chef - Marcus Garner
Chef de Cuisine - Angela Hunt