

BRUNCH MENU

SUNDAYS 10 A.M.-2 P.M

STARTERS

CINNAMON BUNS	8	SMOKED SALMON SAMPLER	18
FRENCH ONION SOUP		Gravlox, Nova lox & Scottish salmon, focaccia crisps, lemon caper dill sauce	
Gruyère crostini	10		

EGGS N'SUCH served with home fries

SURRY BENEDICT	18
Edward's country ham, English muffin, poached eggs, Hollandaise	
CHICKEN & BISCUIT BENNIE	18
Fried chicken breast, poached eggs, Chipotle Hollandaise	
HAM & CHEESE OMELET	16
Edward's country ham, four cheese blend	
VEGGIE OMELET	16
Spinach, mushroom, roasted tomato, four cheese blend	

PANCAKES & FRENCH TOAST

served with 100% Vermont maple syrup

BANANAS FOSTER PANCAKES	15
Buttermilk pancakes, flambéed bananas, pecans, whipped cream	
BLUEBERRY PANCAKES	14
Honey butter	
TRADITIONAL FRENCH TOAST	14
House made fruit preserves	
APPLE COBBLER FRENCH TOAST	15
Caramel, vanilla crème, brown sugar crumbles	

CAST IRON SKILLET SPECIALTIES

STEAK AND EGGS AU POIVRE	Sliced Bistro steak, poached eggs, cognac cream, home fries	19
PORK CUTLET AND EGGS	Crispy pork, poached eggs, sausage gravy, home fries	18
SHRIMP & GRITS	Jumbo shrimp, NC smoked sausage, tomato, garlic butter, creamy corn grits, home fries, poached eggs	17
CHICKEN POT PIE	Hand-pulled roasted chicken, peas, carrots, onions, herb sauce, flakey crust.	17

BIG FLUFFY BISCUITS

served with home fries

FRIED CHICKEN	14
HAM & EGG	14
HOUSE SMOKED BACON & EGG	14
SAUSAGE & EGG	14
CHICKEN, COUNTRY HAM & EGG	16
PORK TENDERLOIN	16
BISCUITS & SAUSAGE GRAVY	12
Add cheese	3
Swiss, White Cheddar or White American	

SIDES & ADD-ONS

HOUSE SMOKED BACON	6
LARRY'S GROUND SAUSAGE PATTIES	6
HOME FRIES	4
SAUSAGE GRAVY	4

LUNCHIER SIDE

CUBAN PRESS	15
House roasted pulled pork, black forest ham, Swiss, pickle, mustard, tater tots	
RUEBEN	15
Corned beef, homemade sauerkraut, 1000 Island, alpine Swiss, marble rye, tater tots	
GRILLED CAESAR WRAP	15
Grilled chicken, Parmesan, romaine, croutons, house caesar, flour tortilla, tater tots	
CEASAR SALAD	12
Add grilled chicken	6
COBB SALAD	16
Tomato, house crispy bacon, chicken breast, hard-boiled eggs, avocado, blue cheese crumbles, red wine vinaigrette.	
AVOCADO TOAST	13
Whole grain toast, whipped feta, roasted tomato, mixed greens, balsamic	

BRUNCH DRINKS MENU

BRUNCH COCKTAILS

IRISH COFFE Jameson Irish Whiskey, Baileys, Caramelized Sugar Rim, Whipped Cream	12
PAIN KILLER Pussers Rum, Pineapple, OJ, Cream of Coconut	12
PEACHY KEEN Tequila, Bourbon, Peach Jam, Lime Juice, Agave	12
FRENCH 75 Prairie Organic Gin, Lemon Juice, Simple Syrup, Prosecco	11
ORANGE CRUSH Stoli Orange Vodka, Triple Sec, Natalies OJ	12
PALOMA El Jimador Reposado Tequila, Lime Juice, Grapefruit Soda	12
BLOODY MARY Smirnoff Vodka, Zing Zang Bloody Mary Mix	12
VENETO MULE Smirnoff Vodka, Fresh Lime, Ginger Beer Prosecco-	12
BRUNCH MARTINI Prairie Organic Gin, Grand Marnier, Orange Marmalade,	12
ESPRESSO MARTINI Smirnoff Vodka, Kahlua, Baily's Irish Cream, Espresso	12

WITH BUBBLES

PEACH BELINI Bellini Cipriani Peach Puree, Prosecco-	10
MIMOSA Natalies OJ, Prosecco	9
BLOOD ORANGE MIMOSA	10
APEROL SPRITZER Aperol, Grand Marnier, Prosecco, Soda Splash	10
POMEGRANATE MIMOSA	9

COFFE, TEA & SOFT DRINKS

COFFEE	4
TEA	3.50
SOFT DRINKS	3.50
NATALIE'S OJ	4.5
SAN PELLEGRINO SPARKLING WATER	5