



Est. 2016

BRUNCH MENU

Bacon Egg and Cheese -\$12

Buttermilk biscuit, fried runny egg (Big Lazy Oak Farm),
Applewood smoked bacon, Colby Jack Cheese, whole grain aioli
If you want crispy bacon we have an alternative Applewood bacon

Biscuits and Gravy -\$12

Buttermilk biscuit and pork gravy

French Toast -\$13

Butter, Old Hearth potato chive bread, pumpkin butter, scallions, smoked syrup
if you prefer regular maple syrup let us know

Southern Croque Monsieur - \$13

Candied Collards, Old Hearth focaccia, smoked Cheddar Mornay
Add Sunny Side Farm Egg - \$2

Waffle -\$13

Strawberry Jam, and lemon thyme syrup, chantilly cream

SIDES

Anson Mills Grits -\$7

Sorghum, scallions, radishes, candied pecans

Applewood Crispy Bacon - \$7

Buttermilk Biscuit -\$4.5

Served with whipped butter Honey-\$.75
Strawberry Jam -\$.75

Charred Corn Hoecakes - \$10

Whole grain honey butter, cane syrup, scallions

Duroc Bacon -\$9

15-18 cured apple+ maple smoked bacon

Lake Meadow Farm Egg -\$2.5

Over easy, over medium, hard, scrambled, over easy, poached

Mac & Tomatoes-\$8

Creamy macaroni, roasted heirloom tomatoes, bacon fat, scallions

Russet/Sweet Potato Hash -\$8

Bell pepper, Russet potato, garlic, sweet potato, sweet onion, scallion

Watermelon Salad -\$8

Cucumber, charred corn, candied jalapeño peppers, radishes

BEVERAGES

La Meca coffee -\$4 Decaf \$3

Cranberry Juice \$4

Indian River Select Grapefruit Juice -\$4

Indian River Select Orange Juice -\$4

Sparkling Water-\$4

Coke, Coke Zero, Diet Coke, Sprite -\$3

Mimosas-glass -\$8 Carafe \$25

Sangria-glass -\$8 pitcher \$25

Sweet Iced Tea (w/Lemon Verbena syrup) -\$3.5

Ask your server for a beer and wine menu!!