

# BRUNCH

WELCOME TO YOUR SEAT AT

## THE TABLE

### ALL DAY SATURDAY

8:00 AM - 3:00 PM

#### THE PANTRY

##### CRUSHED FRUIT & VEGGIE SMOOTHIES

Acai Berry | Mango Squash | Strawberry 6

##### FRENCH CROISSANT or TOASTED BAGEL

served with strawberry jam, whipped butter or cream cheese 4.5

**VANILLA ALMOND OATMEAL BAKE** rolled oats, rolled oats, almonds, flax seeds, topped with orange zested ginger, vanilla Greek yogurt cream and fresh berries 11

**BLUEBERRY & CITRUS GRANOLA BOWL** housemade Breakfast Granola (oats, dried cranberries, pecans, pumpkin seeds, coconut), Greek yogurt, blueberries, mandarin oranges, wildflower honey drizzle 10.5

**YOGURT GRANOLA BOWL** housemade Breakfast Granola (oats, dried cranberries, pecans, pumpkin seeds, coconut), Greek yogurt, mango, blueberries, strawberries, kiwi, wildflower honey drizzle 13

**FARRO BREAKFAST BOWL** ancient whole grains, Big Spoon Roasters All-Natural Peanut Butter, banana, blueberries, toasted coconut and almonds, almond milk, maple syrup drizzle 10.5

#### TOAST & SANDWICHES / select one side

Gluten-Free Multigrain Option +1.5

*Menu items are not prepared in a certified gluten-free facility*

**GREEN EGGS AND HAM ON RUSTIC CIABATTA** prosciutto, arugula, provolone, basil pesto aioli, scrambled egg and a side 12

##### SMOKED SALMON TARTINE

smoked salmon, caper dill cream cheese spread, cucumber salad on toasted rustic ciabatta and a side 14

**CLASSIC\*** egg, aged cheddar, thick cut applewood smoked bacon or sausage on bagel, sourdough, multigrain or croissant 9.5 with a side 11.5

**AVOCADO SMASH TOAST\*** multigrain toast, avocado smash, boiled egg, pickled red onions, radishes, microgreens, lemon, sea salt, red pepper flakes and a side 12 ADD smoked salmon\* +4

**BREAKFAST PIMENTO CHEESE\*** aged white cheddar pimento cheese, applewood smoked bacon, arugula, tomato, fried egg on croissant and a side 14

#### BOWLS & PLATES

**MORNING GREENS\*** field greens, crumbled applewood smoked bacon, herb roasted potatoes, tomatoes, avocado, egg over easy, light caper vinaigrette. served with multigrain toast 12 or substitute pan seared tofu for bacon

**CUBANO WAFFLES** two housemade waffles, braised pork, hickory smoked ham, aged white cheddar, fresh mango salsa, hot mustard bbq sauce 13

**GRITS AND GREENS** stone ground grits, sautéed rainbow swiss chard, country ham, signature pimento cheese, balsamic reduction. served with multigrain toast 12.5 ADD egg\* +2

**VANILLA CUSTARD FRENCH TOAST** thick cut brioche, berry compote, fresh berries, milled pistachios, lemon vanilla cream, maple syrup with dusting of powdered sugar 13 ADD protein +2

**BREAKFAST PLATE** two eggs, choice of one side and one protein, with multigrain toast and jam 12

**CHOOSE A SIDE** grits | roasted red potatoes | fruit

**CHOOSE A PROTEIN** applewood smoked bacon | sausage

**VEGETABLE HERBED CHÈVRE OMELET\*** spinach, oven cured tomatoes, herbed goat cheese. served with multigrain toast and a side 12

**SAUSAGE CHEDDAR JACK OMELET\*** crumbled Neese's Sausage, sautéed peppers and onions, monterey jack cheese. served with multigrain toast and a side 13

**FARMER'S QUICHE OF THE DAY\*** 10 with a side 12

#### ON THE SIDE (a la carte 5)

grits | roasted red potatoes | clustered grapes, berries, apple and orange slices | applewood bacon or sausage 4 | 6

add on applewood smoked bacon or sausage +2

#### DRINKS

see our crafted coffee & tea menu

100% orange juice 4

Homeland Creamery Whole Milk 3.5

Homeland Creamery Chocolate Milk 3.5

All menu items include tax. | **\$2 split plate charge.** | Please be advised that food prepared here may contain these ingredients-milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish. Food is also not prepared in a certified gluten-free facility. If you have a **food allergy** or special dietary requirement please inform our table team. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food borne illness.

# WEEK- ENDER

WELCOME TO YOUR SEAT AT  
THE TABLE

## SATURDAY LUNCH

10:30 AM - 3:00 PM

### TO SHARE

**SMOKED SALMON WITH WONTONS** smoked salmon spread, crispy wontons, lemon 15

**CROSTINI** warm pimento cheese, bruschetta, and fresh pesto 13

**TABLE FRIES** herbed oil, sea salt, parmesan and citrus aioli for dipping 8.5

### GREENS

#### ADD TO YOUR GREENS

chicken +4 | applewood smoked bacon +4  
pan seared tofu +4 | cocoa rubbed steak +6 | salmon filet +6  
blackened ahi tuna +8

**FRESH CORN BLUEBERRY SALAD** bibb lettuce, roasted corn, blueberries, goat cheese, shaved radish, avocado, wonton crisp, citrus honey vinaigrette served with baguette 13

**PARSNIP ORANGE SALAD** house greens, mandarin oranges, roasted parsnips, tart cherries, blue cheese crumbles, pistachios, balsamic cherry vinaigrette served with baguette 12

**TABLE SALAD** mixed greens, tomatoes, onions, cucumbers, parmesan cheese, housemade croutons, red wine vinaigrette or garden herb buttermilk 10

### BOWLS & PLATES

**TOMATO BASIL BISQUE** served with fresh sourdough and mixed greens tossed in a light vinaigrette 8

**FARMER'S QUICHE OF THE DAY** 10 with a side 12

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### SANDWICHES / select one side

Gluten-Free Multigrain Option +1.5

*Menu items are not prepared in a certified gluten-free facility*

**AVOCADO SMASH TOAST\*** multigrain toast, avocado smash, boiled egg, pickled red onions, radishes, microgreens, lemon, sea salt, red pepper flakes 12 **ADD** smoked salmon +4

**TURKEY CROISSANT** carved turkey, melty Swiss, cherry pepper chutney, Dijon, harvest greens on honey butter brushed croissant 12.5

**THAT CHICKEN SANDWICH** lightly charred marinated chicken breast, roasted fennel and onion frico, applewood smoked bacon, oven cured tomato aioli, arugula on brioche bun 13

**SMOKED BRISKET SANDWICH** local smoked beef brisket, peppercorn bbq sauce, pickled slaw 14

**HOUSE BLT** applewood smoked bacon, thick-cut marinated tomatoes, leafy lettuce, parmesan lemon aioli on toasted multigrain 12

**PILED HIGH BLT** added shaved smoked turkey 14

**ALT-VEGETARIAN VERSION OF THE BLT** avocado smash 12

**SIGNATURE PIMENTO CHEESE** aged white cheddar pimento cheese, leafy arugula, sliced tomato on croissant 12

#### ON THE SIDE ( a la carte 5 )

herbed fries | petite table salad | seasonal orzo pasta salad | clustered grapes, berries, apple and orange slices | bagged sea salt kettle chips | veggies with housemade hummus | small soup as a side

#### DRINKS

sweet and unsweet tea 2.5 | lemonade 3  
see our crafted coffee and tea menu  
iced green tea 3

#### À LA CARTE PROTEINS

chicken +6 | applewood smoked bacon +4 | 6  
pan seared tofu +4 | cocoa rubbed steak +8 |  
salmon filet +8 | blackened ahi tuna +10