

Sunday, May 21th, 2017



BRUNCH SPECIALS

French "Texas" Toast \$9

Strawberries, Sweet Cream, Maple Syrup

Veggie Brunch Plate \$14

Ginger Lentils, Quinoa, Curry Tofu Stir Fry, Kale, Avocado Vinaigrette, Poached Egg, Pico De Gallo, Hash Brown, Truffle Parmesan

Egg White Omelette \$13

Seasonal Veggies, Herb Oil, Truffle Parmesan Hash Brown

Chicken and Waffles \$15

44 Farms Beef Bacon, Nut Crusted Chicken, Strawberries, Sweet Cream

Smoked Salmon Benedict \$14

Cashew "Hollandaise", Poached Egg, Arugula, Hash Brown, Texas Toast

Shrimp & Grits \$15

44 Farms Beef Bacon, Braised Collards, Tomato Saffron Broth, Poached Egg

Breakfast Sandwich \$13

44 Farms Beef Bacon, Hash Brown, Tomato, Ranch, Fried Egg, Pretzel Bun

Local Breakfast Plate \$14

Scrambled Local Eggs, Hash Brown, BHR Pork Kielbasa, French Toast

DRINK SPECIALS

Cucumber Sake Mojito \$8

Spicy Sake Bloody Mary \$8

Apple Sake Margarita \$8

Mintade or Strawberry Mimosa \$4 glass / \$18 carafe

Beermosa \$4 glass / \$18 carafe