



Brunch Specials

Lamb Sausage & Eggs 11.95
Stewed Chickpeas, Spinach & Grilled Flatbread

Smoked Sausage & Eggs 10.95
Potatoes, Collard Greens & Pullman Toast

"The Hangtown Fry" 11.95
Deviled Egg Dressing, Potatoes

Eggs Millstone 10.95
as a Crabcake Benedict 12.95
as Eggs Florentine 9.95

Lowcountry Style Shrimp & Grits 13.95
Smoked Sausage & One Hoppin' Tomato Broth

Farmer Brown's Buttermilk Fried Chicken 9.95
Cheddar Grits & Collard Greens

Loch Duart Scottish Salmon 14.95
Brunch Potatoes, Grilled Asparagus

Cast Iron Asheville NC Mountain Trout 14.95
Sautéed Escarole, Bacon & Grapes

BBQ Grilled Carolina Quails (2) 14.95
Cheddar Grits & Down South Cole Slaw

Deluxe Chicken Salad Melt 7.95
with Small Bowl of our Daily Soup

Gnocchi with Chicken 9.95
Spinach, Mushroom, Pesto Sauce



A la Carte



Large Bowl of our Daily Soup 5.00

Classic Caesar Salad OR Blue Cheese & Bacon Wedge 4.25

Handmade Potato Gnocchi with Pesto Crème 6.50

Southern Shrimp Tempura with Ponzu & Hot Chile Sauce 7.95

Pan Steamed Mussels Swimming in White Wine Herbal Broth 8.95

Three Egg Omelet 6.95
with Cheddar & Parmesan; additional fillings 2. Each

Two Eggs & Pullman Toast 3.95

Side dishes



Macaroni & Cheese
Bacon Cheddar Grits

Wilted Organic Spinach

Sautéed Escarole

Down South Cole Slaw

Fried Apples

1.95



Other sides

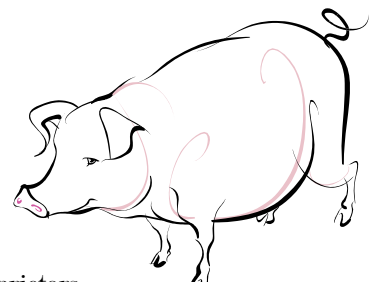
1/2 dozen Fried Oysters 5.95

Grilled Lamb Sausages 4.50

Smoked Sausage 3.95

Applewood Side Bacon 2.95

Bread & Toast Basket 2.25



Winter 2010
Jared & Melanie Srsic Proprietors
An 18% Service charge is added to all parties of 5 or more.