



BRUNCH MENU

RESTAURANT • BAR • JUKE JOINT

DINNER: SUNDAY - THURSDAY 5^{PM} - 10^{PM} • FRIDAY - SATURDAY 5^{PM} - 12^{AM}
 LATE NIGHT: SUNDAY - THURSDAY 10^{PM} - 12^{AM} • FRIDAY - SATURDAY 12^{AM} - 1^{AM}
 LUNCH: MONDAY - FRIDAY 12^{PM} - 4^{PM}
 BRUNCH: SATURDAY 11^{AM} - 4^{PM} • SUNDAY 10^{AM} - 4^{PM}

APPETIZERS & SHARES

 Carrot Salad	9
<i>Curry, Long Hot Peppers, Feta Goat Cheese</i>	
 Southern Salad	9
<i>Country Ham, Roasted Tomato, Cornbread Croutons, Egg</i>	
Mac & Cheese	11
<i>Choice of Crawfish, Homemade Bacon or Andouille</i>	
The Trifecta	18
<i>Trio Of Mac & Cheese</i>	
 Smoked Bacon	6
 Home Fries	7
Sweet Potato or French Fries	6

AGED COUNTRY HAMS

Selection of 1 - \$10 • Selection of 2 - \$18 • Selection of 3 - \$24

- Benton's Ham (TN) *Smoked Mustard*
- Col. Bill Newsom's (KY) *Plum Mostarda*
- Burger's Smokehouse (MO) *Poached Pear*

GRIDDLE & EGGS

 Andouille Sausage Omelet	15
<i>Onions, Bell Peppers, Celery, Home Fries</i>	
Hoe Cakes	11
<i>Espelette Rosemary Syrup</i>	
 Green Eggs	14
<i>Country Ham, Salsa Verde, Greens</i>	
Biscuits 'n' Gravy	13
<i>Gravy, Cheddar Biscuits, Sunny Side Egg</i>	
Breakfast Sandwich	13
<i>Lamb Bacon, Egg, Lettuce, Tomato</i>	
 Twisted Breakfast	13
<i>2 Eggs, Biscuit, Home Fries, Bacon</i>	
 Lamb Bacon Benedict	15
<i>Spinach, Onion, Hollandaise, Home Fries</i>	

SANDWICHES

Chicken Biscuit	11
<i>Pickles, Pimento Cheese</i>	
Fried Green Tomato BLT	13
<i>Wheat Bread, Garlic + Lemon Aioli</i>	
Duck Pastrami Sandwich	9
<i>Candied Fennel Slaw, Swiss Cheese</i>	
The Twisted Burger	14
<i>Roasted Tomato, Pickled Mustard Seed, Cajun Mayo, Cheddar, Crispy Shallots</i>	

COFFEE & TEA

La Colombe Coffee	3
Espresso	4
Cappuccino/Latte/Macchiato	5
Selection of Hot Tea	3
Unsweetened or Sweet Iced Tea	3

ARTISANAL CHEESE PLATE

Selection of 3 - \$15 • Selection of 5 - \$23

HARBISON Jasper Hill Creamery (VT)	Pasteurized Cow Milk • Aged 1-2 Months <i>Creamy, Floral & Piney Notes</i>
ALPHA TOLMAN Jasper Hill Creamery (VT)	Raw Cow Milk • Aged 8-12 Months <i>Dense, Meaty, Nutty, Buttery</i>
SAN ANDREAS Bellwether Farms (CA)	Raw Sheep Milk • Aged 3-5 Months <i>Smooth, Nutty, Sweet + Tangy</i>
LANDAFF Landaff Creamery (NH)	Raw Cow Milk • Aged 4-6 Months <i>Dense, Milky, Loamy with a Lingering Tang</i>

OULEOUT Vulto Creamery (NY)	Raw Cow Milk • Aged 60 Days <i>Briny, Stinky, Intense, Coffee Notes</i>
GREENSWARD Murray's (NY)	Pasteurized Cow Milk • Aged 3+ Weeks <i>Creamy, Floral, Woodsy, Vegetal</i>
MIDDLEBURY BLUE Blue Ledge Farms (VT)	Raw Cow Milk • Aged 60 Days <i>"Gateway Blue", Mild, Earthy</i>
BAYLEY HAZEN BLUE Jasper Hill Creamery (VT)	Raw Cow Milk • Aged 3-4 Months <i>Dense & Creamy, Grassy, Toasted Nuts, Anise</i>



Gluten Free: Marked Items are or can be made gluten free. While we strive to ensure our gluten-free items are safe, we cannot guarantee cross-contamination will not occur.

Attention: Consuming raw or undercooked eggs, beef, lamb, milk products, poultry, seafood or shellfish may increase your chances of food-borne illness. 7/4/15