

provenance

brunch

it's always sunny

buttermilk biscuits, house cheshire pork sausage gravy, two eggs up 12

scallop benedict

boulted bread, fried pickled green tomato, apple, hammed egg, hollandaise 16

roasted pumpkin and ricotta omelette

with butter beans and city farm greens 13

ham & eggs

scrambled eggs with seeded sour toast, prosciutto style country ham, and ketchup 12

salad

brassicas, smoked peanuts, black radish, bacon, apple vinegar, poached egg 10

shrimp & grits

carolina milled gold grits, chicken of the woods, stewed tomato, poached egg 16

sweet tea catfish

with butternut squash, pickled pumpkin and a poached egg 14

pork cheek hash

apples, sweet potatoes, sauerkraut, and a poached egg 14

frittata

open faced egg white omelette with beet and pickled veg 12

chocolate chip pancakes

stack of buttermilk flapjacks with yogurt and syrup 11

pork chop and eggs

hen of the woods, sour corn, collards and a fried egg 16

brunch burger

bacon, greens, and an over easy egg on brioche with fried potatoes 14

chocolate

devil's food cake, frosty ice cream 7

drink

drip coffee, juices • press pots, espresso drinks

3 • 5

mimosas • smoked bloody mary • carolina rose

7 • 8 • 9

sides

bacon • biscuit • eggs or whites any style • grits • multigrain sourdough toast • sausage gravy

3

executive chef • owner / Teddy Klopff

chef de cuisine / James Miraglia