















BRUNCH

COOL & CRISP




- The Henderson Caprese** | Buffalo Mozzarella, Tomatoes, Balsamic, Cilantro Sauce   \$10
- Buffalo Devilled Eggs** | Smoke, Sriracha, Blue Cheese Powder   \$12
- Ahi Tuna Tartare** | Spicy Mayo, Avocado, Sour Cream, Caviar, Wonton Chips *  \$14
- Panko Crusted Goat Cheese Salad** | Roasted Beets, Cranberries, Hazelnut Vinaigrette  \$14

NC Hickory Nut Gap Farm Charcuterie & Artisanal Cheeses \$18
Fig Jam, House Cultivated Honeycomb, Cornichons, Crackers

ROBUST & SAVORY

- Wild Mushroom Cappuccino** | Truffles, Porcini Dust   \$12
- Miso Caramelized Brussel Sprouts** | Applewood Smoked Bacon  \$10
- Oven Roasted Sea Scallops** | Lemon-Chive Butter, Brioche Toast   \$16
- Crispy Duck Confit** | Roasted Root Vegetables, Local Wild Berry Sauce   \$18
- Seared NC Mountain Trout** | Autumn Leaves, Lemon-Pepper Dressing   \$18
- Escargots à la Bourguignonne** | Garlic-Parsley Butter, Toast Points \$12
- Zucchini 'Ravioli'** | Ricotta, Spinach, Basil, Mozzarella, Fresh Tomato Sauce   \$14

BRUNCHY THINGS

- Smoked Salmon Benedict** | Poached Eggs, English Muffin, Citrus Hollandaise *  \$16
- Country Ham & Cheddar Cheese Omelet** | Pork Belly- Potato Hash, Fresh Fruit  \$12
- Brioche French Toast** | Wild Berry Maple Syrup, House Cured Bacon \$12
- Buttermilk Blueberry Pancakes** | House Cured Bacon, Wild Berry Maple Syrup \$12
- Cajun Breakfast Burrito** | Scrambled Eggs, Andouille Sausage, Peppers, Cheese, Salsa \$12
- Avocado Toast** | Sunny Side Up Fried Eggs, Chipotle Aioli, Fresh Fruit *\$14 

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

 Vegetarian

 Gluten Free

 Lactose Free



 Vegan