












BRUNCH





COOL & CRISP

- Buffalo Devilled Eggs** | Smoke, Sriracha, Blue Cheese Powder   \$12
- Panko Crusted Goat Cheese Salad** | Roasted Beets, Cranberries, Hazelnut Vinaigrette  \$14
- Chicken Liver Parfait** | Cognac, Butter, Crostini's, Pickles, Orange-Champagne Marmalade \$12
- Bacon & Feta Cheese Tartlet** | Summer Leaves, Onion-Balsamic Jam \$12

ROBUST & SAVORY

- Escargots à la Bourguignonne** | Garlic-Parsley Butter, Toast Points \$12
- Asparagus Soup** | Smoked Duck, Honey, Peppers   \$10
- Organic Chicken Dumplings** | Cayenne-Sesame- Ginger, Spinach, Soy Broth  \$12
- Fried Louisiana Oysters** | Baby Lettuce, Lemon Aioli  \$14
- Seared NC Mountain Trout** | Spring Greens, Lemon-Pepper Dressing   \$18
- Ahi Tuna 'Poke'** | Green Tea Soba Noodles, Daikon, Radish, Snow Peas   \$16

BRUNCHY THINGS

- Smoked Salmon Benedict** | Poached Eggs, English Muffin, Citrus Hollandaise *  \$16
- Country Ham & Cheddar Cheese Omelet** | 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, Fresh Salsa \$12
- Avocado Toast** | Sunny Side Up Fried Eggs, Chipotle Aioli, Fresh Fruit  *\$14
- Pisgah Forest Foraged Chanterelle & Oyster Mushroom Frittata** | Black Summer Truffles, Mozzarella, Fresh Fruit, Potato Hash  \$18

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



Vegetarian



Gluten Free



Lactose Free



Pescatarian