

SOMETHING SWEET

indulge first

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| SKILLET CORNBREAD <i>sharp cheddar cheese, bacon, jalapeño, honey butter</i> | 10 | CINNAMON APPLE HAND PIES <i>house-made vanilla bean ice cream</i> | 12 |
| CARAMEL WAFFLE <i>chocolate sauce, strawberries, chantilly cream</i> | 14 | MAPLE-GLAZED BACON DONUTS <i>yup, you read that right</i> | 10 |
| MANGO YOGURT PANNA COTTA <i>fresh berries, brown sugar florentine</i> | 14 | BLUEBERRY WHITE CHOCOLATE SCONE <i>lemon curd, chantilly cream</i> | 8 |

ODDS N' ENDS

brunch classics & savory favorites

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| FRIED GREEN TOMATO & CRISPY PORK BELLY <i>pimento cheese, smoky tomato jam, frisée, pickled lemon vinaigrette</i> | 14 | GRITS <i>stone ground polenta, sharp cheddar cheese</i> | 12 |
| DEVILED EGGS <i>dill, chives, smoked trout roe</i> | 14 | BACON HASH WAFFLE <i>house-smoked pork belly, golden crisp potato hash, onions</i> | 8 |
| MACARONI & CHEESE <i>five artisanal cheeses, crispy herb crust</i> | 14 | SPICED WATERMELON <i>mint, lemon, lime</i> | 8 |

FROM THE GARDEN

fresh greens and vegetables are sourced from our local farmers that we're proud to call partners

ADD TO ANY SALAD chicken 10 pork belly 10 shrimp mp

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| ARUGULA SALAD <i>sharp cheddar cheese, apples, tomatoes, cornbread croutons red onions, house-made moonshine raisins, cider vinaigrette</i> | 16 | LOW & SLOW SMOKED CHICKEN SALAD <i>avocado, fried cornbread, frisée, house-made buttermilk ranch dressing</i> | 20 |
| THE WEDGE <i>house-smoked pork belly, avocado, butter lettuce, charred corn, tomatoes house-made buttermilk ranch dressing</i> | 18 | BUTTER LETTUCE & GRILLED MANGO SALAD <i>char-grilled mango, smoked pecans, red onion, tomato, benne seed vinaigrette</i> | 18 |

MAMA'S BISCUITS

our secret recipe, mixed with butter and honey, is made by our talented pastry chefs throughout the day

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| CLASSIC BUTTERMILK 10 <i>honey butter, house-made jam</i> | CRISPY CHICKEN 12 <i>pepper jelly</i> | SMOKED BEEF BRISKET 12 <i>house-made bbq sauce</i> |
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THE BIRD

Our chicken is all natural, never treated with hormones or dyes, and that is just the beginning! Our labor of love begins with a 27-hour brining process, then we dredge it in our secret recipe of spices and flour, followed by the final step of frying to perfection.

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| CHICKEN 'N' WATERMELON 'N' WAFFLES 34 <i>honey hot sauce, chilled spiced watermelon sharp cheddar cheese waffle, bourbon maple syrup</i> |  | LEWELLYN'S FINE FRIED CHICKEN 26 <i>1/2 of our famous bird served with honey hot sauce</i> |
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ENTRÉES

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| WAGYU STEAK & EGGS \$45 per 100g, minimum 200g <i>100% australian wagyu, thai chili chimichurri, crispy poached farm egg</i> | SMOKED SALMON TOAST 22 <i>multigrain toast, benedictine, dill, pickled shallots, fennel, smoked caviar</i> |
| SHRIMP 'N' GRITS 26 <i>seared shrimp, roasted tomatoes, aged country ham, red onions stone ground polenta, chicken jus</i> | TODAY'S OMELET 20 <i>house made omelet, seasonal fruit, house-made buttermilk biscuit</i> |
| BLUEBERRY PIE PANCAKE 22 <i>tall stack, blueberry compote & bourbon maple</i> | LOW COUNTRY CRAB CAKE BENEDICT 30 <i>fried green tomato, poached farmer's eggs, smokey bacon charred lemon hollandaise</i> |
| AVOCADO TOAST 14 <i>prosciutto, poached farmer's egg, roasted tomatoes</i> | LOBSTER MAC & CHEESE 64 <i>whole lobster, five cheese mornay, herb crust</i> |
| BISCUITS & GRAVY 23 <i>country gravy, crispy chicken thigh, poached farmer's egg</i> | '77 ELVIS PANCAKES 22 <i>chocolate chips, banana compote, bourbon maple syrup, peanut butter</i> |
| THE GREAT AMERICAN BURGER 22 <i>short rib, brisket, and chuck blend, house smoked pork belly american cheese, house pickles, special sauce, house fries</i> | HUEVOS RANCHEROS 23 <i>corn tortilla, brisket, fried egg, smoked ancho chili sauce, cheddar, avocado, sour cream</i> |

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Prices displayed are subject to prevailing Goods and Services Tax and 10% service charge.