

**Appetizers****Crab Beignets**

Smoked Tomato &amp; Old Bay Tartar

**Ahi Tuna Taquitos**

Smashed Avocado, Chipotle Crema

**Fried Green Tomatoes**Pimento Cheese, Red Pepper Coulis,  
Chow Chow**House Smoked Salmon Plate**

Creme Fraiche, Dill, capers, Crostini

**Pork Riblets**

Farm Tree Honey, Soy, Scallions, Chiles

**Pipe Dreams Goat Cheese  
& Beet Salad**

Pistachio, Raisin Shallot Vinaigrette

**Baby Kale Salad**Parmesan, Pecans, Carrots,  
Pomegranate Vinaigrette**Soup of the Day****Entree****Fried Egg & French toast**

Smoked Bacon, Pa. Maple Syrup

**Pimento Goat Cheese Omelette**

Baby Spinach, Mixed Greens or Homefries

**Grilled Chicken Chopped Salad**Yellow Corn, Heirloom Tomatoes, Hard Boiled  
Egg, Smoked Gouda, Bacon Ranch**Grilled Chicken Sandwich**Pepper Jack Cheese, Avocado, Chipotle  
Mayo, Barrel and Crow Fries**Pulled Beef Brisket-Potato Hash**

Poached Eggs, Onions, Peppers, Hollandaise

**Challah French Toast**Smoked Bacon, Seasonal Fruit Butter, Creme  
Fraiche, Maple Syrup**Spiced Shrimp & Grits**Poached Eggs, Smoked Tomato Coulis,  
Leeks, Tasso Gravy**Roseda Farm Cheeseburger\***Choice of Cheeses, Lettuce, Tomato,  
Onions, Duck Fat- Parmesan Fries w/  
Truffle Mayo  
(Bacon, Fried Egg, House Jerky) \$1**Eggs Benedict**Grilled Tasso Ham, Potato Hash,  
Hollandaise**Smoked Salmon & Potato Hash**Poached Eggs, Dill, Capers, Red Onions,  
Red Peppers**Blueberry Buttermilk Pancakes**

Apple Wood Smoked Bacon, Maple Syrup

**Lomo Saltado Fried Eggs Hash**Sirloin Steak, Tomatoes, Onions, Fries,  
Aji Pepper, Soy Sauce**Executive Chef Pedro Matamoros**

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A gratuity of 20% will be added to parties of 6 or more. It is your right to decline. Please advise server when requesting your bill.*

