



# BRUNCH EATS

## Starters

### BEIGNET CROISSANTS v

baked + buttered croissants. flash fried. dusted in powdered sugar. served with chocolate sauce.

12

### BUTTERMILK BISCUITS v

two large buttermilk biscuits.  
strawberry jam + butter.

6

### SLIDER PANCAKES v

mini pancakes. served with dipping sauces: bourbon maple. vanilla cream. blueberry syrup. dark chocolate sauce.

11

## Mornin' Plates

### BRUNCH TACOS

fehrenbacher breakfast sausage. scrambled eggs. cheddar cheese. tater tots. green onion. oak hot sauce.

16

### FARMER'S BREAKFAST

two eggs any style. breakfast potatoes. fehrenbacher sausage or hickory smoked bacon. buttermilk biscuit.

17

### VEGETARIAN BOWL v, GF

breakfast potatoes. sweet potato + black bean mix. avocado. asparagus. heirloom tomatoes. scrambled eggs. green onion. oak hot honey sauce.

17

**add:** chicken breast 5 | sautéed shrimp 7  
marinated fried/grilled tofu 4

### FETA & OLIVE OMELET v, GF

egg. feta cheese. kalamata olives. red onions. heirloom tomatoes. baby arugula.

17

### AVOCADO TOAST v

sourdough toast. avocado spread. crumbled feta. two over easy eggs. micro greens. southern dippin' sauce.

17

### LUKE'S BAGEL + LOX

north atlantic cold smoked salmon. luke's everything or plain bagel. blackened cream cheese. capers. red tomatoes. red onions. dill.

18

### CLASSIC WAFFLE

golden malted waffle. powdered sugar. whipped cream. bourbon maple syrup. \*add fresh berries \$3

10

### OAK SMASHBURGER

angus beef. sharp cheddar cheese. grilled onions. house pickle. special sauce. seasoned waffle fries. brioche bun.

20

**add:** egg 2

### FRIED BIRD + WAFFLE

fried chicken thigh. golden malted waffle. fresh watermelon slices. powdered sugar. bourbon maple syrup.

16

### SHORT RIB & EGGS DF

braised and sous vide boneless angus beef short rib. house hollandaise. two eggs any style. breakfast potatoes.

31

**V: vegetarian | DF: dairy free | GF: gluten-free**

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



# BRUNCH CONTINUED

## Biscuits

### SOUTHERN GRAVY

fehrenbacher sausage gravy.  
green onion. buttermilk biscuits.

10

### COUNTRY FRIED STEAK SANDY

deep fried sirloin steak. house hollandaise.  
hickory smoked bacon. buttermilk biscuit.  
breakfast potatoes.

16

## Benedicts

### PORK BELLY

citrus & tarragon brined pork belly. brown  
sugar & molasses rub. house hollandaise.  
breakfast potatoes.

17

### FRIED GREEN TOMATO v

poached eggs. fried green tomatoes.  
pimento cheese. house hollandaise.  
buttermilk biscuits. breakfast potatoes.

14

## Salads

### CHOPPED CAESAR v, GF

chopped baby gem lettuce. shaved  
parmesan. seasoned croutons. house  
made caesar dressing. \*contains raw egg

15

### PEAR + GORGONZOLA v, GF

mixed greens. red onion. fresh pear.  
heirloom tomato. gorgonzola crumbles.  
candied pecans. dijon vinaigrette.

15

### STRAWBERRY SPINACH v, GF

spinach. fresh organic strawberries.  
asparagus. goat cheese. walnuts.  
fresh lemon juice. olive oil.

15

**add:** chicken breast **5** | sautéed shrimp **7**  
marinated fried/grilled tofu **4**

*Congratulations  
Grads!*

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