

# BRUNCH

**\$15**  
**MIMOSA PITCHERS**

## STARTERS, SHARES & SALADS

<b>The Basket</b>	<b>8</b>
biscuits and cornbread, seasonal jam, house made whipped butters	
<b>Thin Fried Pickles</b>	<b>8</b>
buttermilk dill dressing	
<b>Crab Mac &amp; Cheese</b>	<b>14</b>
pimento cheese mornay, crunchy topping, chives	
<b>Chocolate &amp; Cheese Croissant</b>	<b>10</b>
nutella, brie, amarena cherries	
<b>House Salad</b>	<b>13</b>
seasonal greens, chowchow, onions, candied pecans, goat cheese, brown butter vinaigrette <b>ADD OYSTERS \$7</b>	
<b>Lox &amp; Toast</b>	<b>13</b>
house smoked salmon and house made boursin cream cheese on grilled bellegarde ciabatta with capers, onions, arugula tomato salad	
<b>Bread Pudding French Toast</b>	<b>12</b>
vanilla bean bread pudding slices, macerated fruit, maple sage honey, cinnamon whipped cream	

## A LA CARTE

<b>Belgian Waffle</b>	<b>7</b>
<b>Sweet Potato &amp; Tasso Hash</b>	<b>5</b>
<b>Boudin Hash</b>	<b>5</b>
<b>Grits</b>	<b>4</b>
<b>Home Fries</b>	<b>4</b>
<b>Egg</b>	<b>2</b>
<b>Applewood Smoked Bacon</b>	<b>5</b>
<b>House Cured Tasso or Grilled Ham</b>	<b>5</b>
<b>Smoked Jalapeño Cheddar Sausage</b>	<b>6</b>
<b>Multigrain Toast</b>	<b>4</b>
<b>Warm Apple Fritter**</b>	<b>5</b>

## DRINKS

<b>Coca-Cola Fountain Drinks</b>	<b>2.5</b>
<b>Iced Tea</b>	<b>2.5</b>
Free refills on tea and fountain drinks	
<b>Fresh Lemonade</b>	<b>3.25</b>
<b>Craft Sodas</b>	<b>3.5</b>
Du Jur, Cherry Limeade, Ginger Peach, Nectar Soda	
<b>Congregation Iced Coffee</b>	<b>3.5</b>
<b>French Roast Hot Coffee</b>	<b>2.5</b>

\*\*subject to availability\*\*

**\$3 MIMOSAS & \$7 BLOODY MARYS**  
**by the glass**

## BURGERS

<b>Brunch Burger</b>	<b>14.5</b>
grilled 8oz. brisket/short rib blend patty on brioche bun with brie cheese, bacon onion jam, arugula, fried egg, garlic aioli and fries	
<b>Brown Butter Burger</b>	<b>12</b>
grilled 8 oz. brisket/short rib blend patty on brioche bun with pimento cheese, pickled onion, garlic aioli and fries	
<b>Seoul Burger</b>	<b>13</b>
grilled 8 oz. brisket/short rib blend patty on brioche bun with korean bbq sauce, kimchi, fried shallot, garlic aioli and fries	

## BENNYS

<b>The Rusty Screen Door</b>	<b>14.5</b>
smoked brisket burnt ends, toasted biscuit, pimento cheese, fried eggs, sawmill gravy, green tomato & sweet corn chow chow	
<b>Eggs Benny</b>	<b>11</b>
grilled ham, toasted biscuit, poached eggs, hollandaise	
<b>Green Tomato &amp; Crab Benny</b>	<b>16.5</b>
fried green tomato, hoe cake, crab, poached eggs, hollandaise	

## ENTREES

<b>Poutine &amp; Eggs</b>	<b>14</b>
short rib debris gravy, garlic fries, wisconsin cheddar curds, two fried eggs	
<b>Seoul Bowl</b>	<b>16.5</b>
korean bbq beef, jasmine rice, kimchi, fried eggs, fried shallot and garlic	
<b>Breakfast Bowl</b>	<b>14</b>
bowl of grits, 2 eggs, choice of meat: bacon, grilled ham, or jalapeño cheddar sausage, roasted peppers and onions and a biscuit	
<b>Shrimp &amp; Grits</b>	<b>15</b>
onions, garlic, tomato, tasso pan gravy	
<b>Honey Cluck'n Biskit</b>	<b>12.5</b>
fried boneless chicken breast, BIG honey buttered biscuit, sweet heat honey drizzle. with a side of fries, home fries or grits.	
<b>Apple Jack Stack</b>	<b>16.25</b>
warm apple fritter, smoked pulled pork, apple bbq sauce, sharp cheddar cheese, fried egg, choice of home fries, or grits.	

We take immense pride in our food and service. Our menu changes seasonally to take advantage of the peak harvest time of local produce and seafood. Please let us know of any food intolerances or allergies when you place your order.  
\*It can be dangerous to consume raw or undercooked meats and seafood. Please enjoy at your own risk

**Proudly serving biscuits from 'The Station bakery.**  
We are happy to split your check, but we can only split it evenly amongst all guests  
Parties of 6 or more may be charged 17% gratuity.