### **Locktails**

Mimosa Carafe | bottle of freixenet & 1/2 liter oj 18/6

**Bloody Mary** | garden infused vodka, zing zang 8

Nan's Garden | gin, lime, basil, tomato shrub, pink peppercorn 8

Salty Dog | vodka, grapefruit, salt rim 7

**The Slow Down** | cantaloupe vodka, ginger, lemon 8

Honey Badger | buffalo trace, honey, lemon juice 9

### Snacks

Truffle Deviled Eggs | truffle carpaccio 10 GF

Pop Corn & Pork Rinds 3

**Butcher's Platter** | selection of meats, artisan cheese, pickles, accourtement 28

Buttermilk Biscuits & Sausage Gravy 6

Claybrook Farms Beef Carpaccio | dijonaise, parmesan, pickled okra 13

## Sides

Buttermilk Biscuit 2 Breakfast Sausage 4
Pecan Waffle 4 Sweet Potato Hash 5
Smoked Bacon 4 Hanna Farm Grits 5

Two Eggs 5 Wheat Toast 3



## Soups & Salads

**Butternut Squash Bisque** | spiced pipitas GF 6

Oyster Stew | bentons bacon, potato, leeks, gulf oysters 11 GG

**Arugula Salad** | bleu cheese, honey pecans, apples, grilled onion, balsamic vinaigrette 8

~add grilled chicken breast 8, grilled shrimp 12, crab cakes 14~

### Sandwiches

Chicken Biscuit | fried chicken breast, cheddar, tabasco honey sauce, house dill pickles, fries 14

**Black Bean Burger** | lettuce, tomato, goat cheese, fries 13

**Fried Egg Sandwich** | bacon, lettuce, tomato, swiss, wheat toast, fries 12\*

Pimento Cheese Burger | claybrook farms beef, lettuce, tomato, house pickles, fries 15\* ~add bacon 1.5, egg 3, jalapeños .5~

# From the Oyster Bar

Oysters on the 1/2 Shell mkt

Ask your bartender or server about our full selection of oysters on the half shell.

# Eggs

**Chilaquiles** | onions, peppers, black beans, jalapeanos, lime crema, sunny eggs, queso fresco 13 (add braised pork 5)

**Crab Cake Benedict** | poached eggs, buttermilk biscuit, hollandaise 24\*

**The Ordinary** | eggs any style, hanna farm grits, bacon or breakfast sausage, buttermilk biscuit, house preserves 13\*

**Hogtown Hash** | braised pork shoulder, fried eggs, onions, peppers, sweet potatoes, henry bain sauce 14\*

**Farmers Market Frittata** | 3 eggs, artichokes, kale, tomatoes, potatoes, goat cheese 15 (add ham or sausage 3)

#### Entrées

**Shrimp & Grits** | benton's ham, house sausage, tomatoes, parsley, hanna farm grits 19

**Chicken & Waffle** | fried chicken breast, pecan waffle, bourbon syrup 14

**Banana Bread French Toast** | bourbon maple syrup, strawberry butter, bacon 13

**Steak and Eggs** | 7oz cut of the day, two eggs, sweet potato hash, sweet grass demi 24

Executive Chef | Ryan Trimm
Chef de Cuisine | Marisa Griffith
\*Consuming raw or undercooked meats may increase
your risk of food borne illness. Please notify your server of
any food allergies in your party. Please be aware that
peanuts are sometimes used in our kitchen. We are happy
to accommodate vegan and gluten free diets.