

start here

bread pudding munchkins > 3.⁹⁵

powdered sugar

gravy & biscuits > 7.⁹⁵

pimento pork sausage gravy, fresh herbs

crispy pound cake soldiers > 4.⁹⁵

cardamom cinnamon sugar, pancake syrup

fried chicken biscuits > 8.⁹⁵

butter & syrup

biscuits & cornbread muffins & butter & jam > 4.⁹⁵

serves 2 - 3, maybe 4 - some people are hungrier than others...

popcorn shrimp > 10.⁹⁵

crispy popcorn crusted baby gulf shrimp, buttered popcorn, popcorn shoots, yogurt ranch

fried gulf oysters > 6.⁹⁵ (half dozen) or 12.⁹⁵ (dozen)

datil pepper cocktail sauce, fresh lime, napa cabbage slaw

crispy chicken legs > 9.⁹⁵

molasses buffalo wing sauce, celery salad, creamy Bleu cheese

navy bean & tahini hummus > 7.⁹⁵

peanuts, extra virgin peanut oil, pickled edamame, flour tortilla crisps

chargrilled short ribs > 10.⁹⁵

"South Korean" marinade, napa cabbage slaw, pickled red onion, sunflower seeds

STEAK & EGGS

chargrilled 8 oz bistro filet, sunny side up eggs, home fries, truffle butter, upland cress salad **16.⁹⁵** 

EGGS BENEDICT

with grits or home fries

traditional > 10.⁹⁵

English muffin, thin sliced country ham, poached eggs, hollandaise

bacon egg & cheese > 10.⁹⁵

English muffin, smoked bacon, poached eggs, pimento cheese queso sauce

Cuban > 12.⁹⁵

toasted Cuban bread, BBQ pulled pork, thin sliced country ham, Swiss cheese, poached eggs, hollandaise

trucker > 10.⁹⁵

English muffin, fried bologna, vinegar slaw, french fries, poached eggs, hollandaise

3 courses for little guests > 6.⁹⁵

1 > cucumber slices & yogurt ranch

2 > choose one

with fries or potato salad

> crispy fried chicken bites

> mini cheeseburgers

> grilled country ham & cheese sandwich

> popcorn shrimp

3 > mini banana puddin'

BRUNCH COCKTAILS

No Limit Mimosas / Bloody Marys / Poinsettias > 12.⁰⁰

--- mix & match as you like ---

house mimosa / bloody mary / poinsettia > 6.⁰⁰

seelbach > 8.⁰⁰

Old Forester Bourbon, orange liqueur, bitters, lemon, cava, served up

corpse reviver #904 > 8.⁰⁰

Bols Genever, Cocchi Rosa, Cointreau, lemon, absinthe, served up

cold Irish coffee > 8.⁰⁰

Tullamore Dew, cold brew, half & half, rocks, served tall

caffeinated Russian > 8.⁰⁰

Vodka, Caffè Borghetti, cold brew, half & half, rocks, served short

bartender's brew > 8.⁰⁰

Fernet Branca, amaretto, cold brew, half & half, rocks, served short

SCRAMBLES

with grits or home fries

pan seared Atlantic salmon scramble > 13.⁹⁵

biscuit, soft scrambled eggs, upland cress salad, hollandaise

biscuit & gravy scramble > 10.⁹⁵

biscuit, soft scrambled eggs, pimento sausage gravy, fresh herbs

fundido scramble > 11.⁹⁵

biscuit, soft scrambled eggs, pimento cheese queso sauce, mushrooms, slow roasted pork

roasted tomato & gouda scramble > 10.⁹⁵

biscuit, soft scrambled eggs, roasted baby tomatoes, smoked gouda, upland cress

BREAD PUDDING FRENCH TOAST

powdered sugar, pancake syrup, smoked bacon > 11.⁹⁵

BREAKFAST BOWLS

with a biscuit, butter & jam

original > 10.⁹⁵

smoked gouda grits, country ham, sunny side up eggs

porky pig > 12.⁹⁵

smoked gouda grits, pulled pork, sausage gravy, sunny side up eggs

triple cheese > 10.⁹⁵

smoked gouda grits, American & Swiss cheeses, sunny side up eggs

eggs in purgatory > 10.⁹⁵

smoked gouda grits, stewed black eyed peas & tomatoes, sunny eggs

The health department says we have to tell you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. But medium-rare steaks and runny egg yolks are delicious. Vegan or vegetarian items may be cooked on surfaces or in oils that have previously been in contact with poultry, meat, or fish. If we screw anything up, please let us know so we can fix it and make you happy, that's what we're about.

mains

five-piece meal > 14.⁹⁵

buttermilk & hot sauce marinated fried chicken, mashed potatoes, braised collard greens with smoked pork & chilis

fish & grits > 15.⁹⁵

crispy fried catfish, smoked Gouda grits, braised collard greens with smoked pork & chilis

crispy skin Gulf of Mexico redfish > 17.⁹⁵

chilled citrus couscous, fresh herbs, peanuts, "sherry tomatoes"

fish fry platter > 19.⁹⁵

crispy fried catfish, shrimp and oysters, fries & napa cabbage slaw, tartar & datil pepper cocktail sauces

cowboy-cut bone-in pork chop > 19.⁹⁵

roasted sweet potatoes with candied peanuts & marshmallows, stewed green beans with country ham & vinegar, fancy BBQ sauce

chicken pot pie > 15.⁹⁵

pulled roast chicken, peas & carrots, mushrooms, fresh herbs, cream gravy, butter biscuit

Bold City braised beef stroganoff > 17.⁹⁵

hand cut pasta, roasted mushrooms, Duke's Brown Ale braising jus, cream, fresh herbs, truffle oil

surf & turf > 25.⁹⁵

Slow roasted BBQ glazed pork spare ribs, pan seared sea scallops, smoked Gouda grits, collard greens with smoked pork & chilis

burgers

with fries or potato salad

red, white & blue > 10.⁹⁵ 🌿 *

American cheese, shredded romaine, tomato, pickled red onion & cucumber, ketchup, mayo

bacon double cheeseburger > 13.⁹⁵ 🌿 *

burger sauce, no vegetables

sandwiches & wraps

with fries or potato salad

pimento cheese B.L.T. > 9.⁹⁵

smoked bacon, sliced tomato, shredded romaine, mayo, pimento cheese, toasted Cuban roll

loaded pulled pork > 11.⁹⁵

slow roasted pork shoulder, fancy BBQ sauce, Amish Cheddar, napa cabbage slaw, jalapeños, brioche bun

south Cuban > 11.⁹⁵

slow roasted pork shoulder, country ham, fancy BBQ sauce, Wisconsin Swiss, pickled cucumbers, pressed Cuban roll

shoestring fries > 3.⁹⁵ 🌿

parmesan truffle fries > 4.⁹⁵ 🌿 🌿

mashed potatoes > 3.⁹⁵ 🌿 🌿

quinoa potato salad > 3.⁹⁵ 🌿 🌿

collard greens > 3.⁹⁵ 🌿

smoked pork & chilis

sides

black eyed pea salad > 3.⁹⁵ 🌿 🌿

sweet corn succotash > 3.⁹⁵ 🌿 🌿

edamame & English peas

roasted sweet potatoes > 4.⁹⁵ 🌿 🌿

candied peanuts, bruléed marshmallow

cast iron mac & cheese > 5.⁹⁵ 🌿

napa cabbage slaw > 3.⁹⁵ 🌿 🌿

smoked gouda grits > 3.⁹⁵ 🌿 🌿

stewed green beans > 3.⁹⁵ 🌿

country ham & vinegar

chilled citrus couscous > 3.⁹⁵ 🌿

coke - diet coke - pibb xtra - sprite - root beer - fresca - ginger ale - iced tea

\$2.75 (free refills, free to go drink)

house brewed ginger switchel - nitro cold brew coffee

\$4.00

🌿 vegetarian 🌿 vegan 🌿 gluten-free *adaptable 🌿 Udi's gluten free buns available for \$2.00

20% gratuity will be added to parties of 8 or more, as well as unsigned credit card signature slips

small salads

little house salad > 5.⁹⁵ 🌿 * 🌿 *

locally grown lettuces, napa cabbage, baby tomatoes, grated Cheddar, pickled red onion, cucumber, cornbread croutons

little caesar > 5.⁹⁵ 🌿 *

chopped romaine, creamy Caesar dressing, cornbread croutons, Parmesan

little superfood salad > 5.⁹⁵ 🌿 🌿

locally grown kale, napa cabbage, popcorn shoots, pickled edamame, crunchy quinoa, sunflower seeds

big salads

fried oyster caesar > 13.⁹⁵

chopped romaine, crispy fried gulf oysters, creamy Caesar dressing, cornbread croutons, Parmesan

spicy buffalo fried chicken salad > 13.⁹⁵

locally grown lettuces & kale, napa cabbage, crispy fried chicken, molasses buffalo sauce, celery, red onion, tomato, bleu cheese, cornbread croutons

chicken salad salad > 13.⁹⁵ 🌿 *

locally grown lettuces & kale, roast chicken salad, napa cabbage, cucumber, tomato, cornbread croutons, popcorn shoots

big superfood salad > 13.⁹⁵ 🌿

locally grown kale, BBQ chargrilled tempeh, napa cabbage, popcorn shoots, pickled edamame, crunchy quinoa, sunflower seeds

all of our signature dressings are vegetarian or vegan, and gluten-free.

yogurt ranch (vegetarian), creamy Bleu cheese (vegetarian), applejack vinaigrette (vegan), tequila lime vinaigrette (vegan), balsamic vinaigrette (vegan), oil & vinegar (vegan)

mushroom & swiss > 11.⁹⁵ 🌿 *

roasted cremini mushrooms, Wisconsin Swiss, truffle mayo

veggie > 10.⁹⁵ 🌿

black eyed pea & quinoa veggie patty, smoked Gouda, pickled red onion & cucumber, ketchup, mayo

oyster po' boy > 11.⁹⁵

fried Gulf oysters, shredded napa cabbage, tartar sauce, pickled onion & cucumber, toasted Cuban roll

superfood tempeh wrap > 10.⁹⁵ 🌿

BBQ chargrilled tempeh, tequila lime vinaigrette dressed kale and napa cabbage, popcorn shoots, pickled edamame, crunchy quinoa, sunflower seeds, pressed flour tortilla wrap

Fil A. O. Chik > 9.⁹⁵

buttermilk marinated fried chicken breast, mayo, pickles, brioche bun

Bold City dip > 10.⁹⁵

braised pot roast, smoked gouda, pickled onions, toasted Cuban roll, Duke's Brown Ale "au jus" (that means "with jus")