

Biscuit Flight**\$10**

four freshly baked biscuits, each uniquely delicious and paired with the perfect accompaniment:

- truffle & black pepper w/peach pepper jam • jalapeño cheddar w/strawberry jam
- bacon & praline w/salted honey butter • buttermilk biscuit w/bacon jalapeño jam

Urban Breakfast - with grandma's cream gravy**\$15**

two eggs, your way**; hickory smoked bacon, links, patties or chicken sausage, roasted potatoes or gouda grits & your choice of bread

Parisian Breakfast - fruit salad or almond currant muesli**\$14**

two eggs, your way**; fried, poached or scrambled, triple cream brie, tx lime honey, strawberry preserves, butter croissant, crunchy baguette & whipped butter (V)(GFO)

Smoked Short Ribs & Grits - with eggs your way**\$21**

house-smoked & braised beef short ribs and creamy gouda grits, topped with a rich demi-reduction and eggs your way (GF)**

Duck Fat Camper's Hash - with green salad**\$11**

red potatoes & caramelized onion crisped in duck fat, combined with your choice of the below, topped with an egg your way and a side of cream gravy (GFO)**

- diced ham, bacon & green onions
 - smoked brisket, roasted corn & black beans
 - mushrooms, spinach & artichoke w/hollandaise (V)
- ask about our
gluten free options

The Benedicts - greens, fruit, potatoes or gouda grits****\$16**

- brasserie - biscuit, short rib, fried egg, creamy brie & smoked paprika bearnaise
- salmon - crumpet, grilled salmon, poached egg & creamy caper hollandaise
- manhattan - english muffin, thin sliced ham, poached egg & hollandaise

Breakfast Pie - with arugula salad & cream gravy**\$14**

buttery crust filled with scrambled eggs, cream cheese, cheddar and:

- saged sausage & scallions
- hickory smoked bacon, honey ham, onions & bell peppers
- braised spinach & caramelized shallots w/smoked paprika bearnaise (V)

The Sandwiches - pick your bread**\$10**

- bacon, egg, white cheddar & jalapeño bacon jam
 - sausage patty, egg, gouda & smoked paprika aioli
 - egg whites, spinach, tomato, feta & lime garlic mayo (V)
- add fruit salad,
dressed greens, roasted
potatoes or grits \$2

Biscuits & Gravy

sub sausage for fried chicken \$4

\$12

topped with savory sausage patties, eggs your way** & home-made cream gravy

Breakfast Naan - with salsa verde & pico de gallo**\$11**

filled with scrambled eggs, bacon, sausage, potato, black beans, corn & cheddar



Buttermilk Waffles, Pancakes or French Toast**\$13**

- bacon & eggs with sriracha syrup** plain w/maple
- mixed berries, basil berry syrup & whipped cream (V) syrup & butter \$8
- fried chicken & banana with maple peanut butter syrup +\$2

Honey Butter Fried Chicken Biscuit**\$11**

split & stuffed w/fried chicken tenders, finished w/spicy tx honey & bacon jam

Market Omelettes - greens, fruit, potatoes or gouda grits & toast **\$14**

- honey ham, mushrooms & gruyere (GF) GF bread +\$1
- kale, spinach, artichoke, roma tomato, pecorino & mozzarella (V)(GF) egg whites
- roasted chicken, bacon, scallions & white cheddar (GF) +\$2

Signature Sliders - served as pairs with fries and greens**\$15**

- cowboy - sesame roll, 44 farms burger, cheddar, bacon, onion strings & bbq sauce
- southern chicks - texas toast, fried chicken tenders, green leaf lettuce, bread & butter pickles, w/bacon jam & lime garlic mayo
- picnic - ciabatta, bbq brisket, white cheddar, red cabbage slaw & dill pickles (GFO)
- fried green tomato BLT - pretzel roll, crisp bacon, baby lettuce, cumin chili aioli & peach pepper jam (VO)
- chicken fried steak & eggs - french roll, black pepper chicken fried steak, sausage cream gravy, over easy egg, arugula, house pickled jalapeños & garlic aioli**

Bistro Salads**\$14**

- goat cheese crostini & shaved roasted chicken - pine nuts, grape tomato, golden currants, crisp onion bits & rosemary balsamic vinaigrette
- brussels toss - romaine & arugula, braised brussels sprouts, green onion, almond, pumpnickel croutons & sweet tart dressing (VE) + chicken \$4 + tuna/salmon \$8
- club cobb wedge - honey ham, grilled chicken, bacon, cucumber, tomato, avocado, egg, feta-blue cheese blend, lemon roquefort vinaigrette (GFO)
- asian chopped salad - grilled chicken, shredded greens, napa cabbage, cucumber, carrot, scallion, mint and cilantro, toasted almonds, crunchy ramen, sesame ginger & lime peanut dressings (GFO)(VO)(VEO)

House Favorites

3 pig truffled mac & cheese \$12 | bacon & onion braised brussels sprouts \$10
 mac & meat lunch \$15 | eggplant napoleon lunch \$15 | ahi or salmon & couscous**\$18
 chicken in a garden \$17 | stacked fried green tomatoes \$10 | oeu de monde \$9
 savory monkey bread \$6 | truffled pommes frites \$8 | smoked wings \$12
 acai smoothie bowl \$12 | garden avocado toast \$11 | egg white frittata \$13

(GF)Gluten Free, (GFO)Gluten Free Option, (V)Vegetarian

(VO)Vegetarian Option, (VE)Vegan, (VEO)Vegan Option

*contains nuts/seeds, please inform our staff of any allergies

**undercooked meats, seafood & eggs may increase your risk of illness

