



~ Brunch Nibbles ~

Bunny Tails

Five of our homemade Æbelskivers, hand-spun in the Danish tradition. Soft and buttery with a light, airy center, they are served hot with a dusting of powdered sugar and Chef's heirloom sweet cream sauce. **9**

German Pancake

A unique, high-protein, European pancake featuring a buttery, puffed cinnamon-sugar pastry with a dense custard-like eggy base. Served with real organic maple syrup. **9**

Lox Ness Muenster

A crisp flatbread topped with cream cheese, shredded Muenster, house smoked wild caught salmon, capers, and thinly sliced red onion. **10**

Cheese Dreams Are Made of These, Who Am I to Diss a Brie

Based on the Depression-era classic and our grandfather's specialty, our cheese dream gets a European twist by featuring creamy brie cheese, smoky bacon, and a touch of fig preserves toasted to heavenly perfection on authentic cinnamon-swirl sourdough. **9**

~ Brunch Entrées ~

Eggs Benedict

Enjoy the rich, nutty flavor of two sprouted whole grain English muffins, topped with Four Oaks Farm's sliced Tendersweet ham, perfectly poached eggs, and a healthy drizzle of our decadent Hollandaise. **10**
Substitute house smoked wild caught salmon. **14**

Maui Wowie

Four slices of Hawaiian bread dipped in an orange infused egg batter, and grilled to buttery golden perfection. Served with caramelized pineapple and our signature key lime curd for dipping. **10**

Z's Quiche

Hearty and flavorful, our signature bacon quiche features a delicious cheese grits crust. Served with fruit. **11**

Beggs the Question

This breakfast sandwich features baked scrambled eggs, smoked bacon, baked ham, and cheddar and jack cheese on a toasted croissant. **10**

Whole Wheat Belgian Waffle

Our Belgian waffle offers the rich, flavorful depth of freshly-ground whole wheat, but with a light and fluffy texture to rival the King's dainties. Served with whipped butter and real organic maple syrup. **9** (add Ghirardelli chocolate chips for \$1)

Shrimply Delicious

Two soft shell tacos filled with shredded romaine, southern style shrimp salad, and heirloom tomatoes. **11**

The Dixie Bowl

A full southern breakfast bowl with a French twist! First, choose hashbrown bake or yellow grits. Add to that either smoked bacon, Four Oaks Farm's sausage, or Tendersweet ham. Finally, top with your choice of hollandaise or parmesan mushroom sauce. Includes Jack and cheddar cheese, two poached eggs, and a toasted croissant with fresh key lime curd. **13**

~ Brunch Sandwiches ~

*Served with your choice of kettle chips, pasta salad, or coleslaw.
Ask your server about our specialty organic breads.*

Turkey Breeze

House smoked turkey, creamy brie cheese, and tart Granny Smith apple laced with our house maple mustard on a toasted croissant. **11**

Egg Salad B.L.T.

A heaping scoop of our house egg salad, topped with smoked bacon, lettuce and tomato, and served on sourdough. **10.5**

The Plot Chickens...

Now serving two chicken salad options: your choice of our simple **Classic Chicken Salad**, or southern style **Chicken Sally**, made with shredded chicken, diced onion, celery, and sweet pickle cubes. Both options served on whole wheat, sourdough white, or a buttery croissant with romaine. **10**

~ Salads ~

Substitute house smoked wild caught salmon for grilled chicken, add \$3

Apple Walnut Salad

Mixed greens, fresh apples, toasted walnuts, smoky bacon, crumbled bleu cheese, and grilled chicken, served with our house balsamic vinaigrette. **13**

Fit To Be Thai'd

Mixed greens, cabbage, julienne bell peppers, crushed peanuts, carrots, cucumber, cilantro, and grilled chicken topped with our Thai Sriracha peanut sauce. **12**

Cranberry Feta Spinach Salad

Sweet and crunchy candied pecans, crumbled feta cheese, tangy dried cranberries, and grilled chicken on a bed of spinach, served with our house balsamic vinaigrette. **12**

McLintock!

A scoop of nutritious, housemade guacamole on a bed of mixed greens, topped with grilled chicken and cheddar and Jack cheese, and finished with a crown of crispy tortilla chips. Served with ranch. **13**

The Trifecta

Pick three: chicken salad, guacamole, pasta salad, coleslaw, pimento cheese, fresh fruit, hummus, or egg salad. Served on a bed of crisp Romaine, with carrots and pita points. **13**

The Duke

Loaded and healthful, a salad for the man's man! Hot grilled chicken, smoky bacon, chopped boiled egg, juicy tomato, carrot, cucumber, and cheddar and Jack cheese piled high on a bed of mixed greens. **13**

Housemade Dressings:

Balsamic Vinaigrette, Maple Mustard, Blackberry Vinaigrette, Buttermilk Ranch, Thousand Island, Oil and Vinegar, and Honey Mustard

~ A La Carte ~

Four Oaks Farm's Stone-Ground Yellow Grits **3.5**

Four Oaks Farm's Thick Sausage Links **5**

Bacon **4**

Hashbrown Bake **3**

Cinnamon Roll **3**

Scones **3**

Probiotic Baked Oatmeal **5**

Fresh Fruit **4**

Kettle Chips, Pasta Salad, or Coleslaw **1.5**

Guacamole with Tortilla Chips **5**

Garden Salad **4**

~ Sips ~

Coffees roasted by Indah:
Momma Rabbit's House Blend
Brazilian Decaffeinated
Peruvian Blend

Seasonal Mimosas
Orange Juice
Hot Chocolate
Milk

Brunch served Saturday and Sunday from 9am - 2pm.

There is a \$4 split charge.

As always, thank you for your thoughtful consideration of our waiting guests.