

Brunch MENU

Bubbles half price by the BOTTLE on **SUNDAYS!**



MORNING COCKTAILS

\$10

JAPANESE MINT TEA GIA ORIGINAL

Toki Whiskey, Mint-Green Tea Simple, Grapefruit Juice, Reagan's Orange Bitters, Green Tea

EARLY BIRD GIN & TONIC 2019 GIA ORIGINAL

Uncle Vals Gin, Grapefruit Juice, Fever-Tree Mediterranean Tonic, Rosemary

FAINTING GOAT BLOODY MARY GIA ORIGINAL

Tiny Cat Vodka, Emulsion Gin, Housemade Bloody Mary Mix, Olives

SEASONAL SPRITZER GIA ORIGINAL

Old Forester Bourbon, La Torretta Moscato, Seasonal Fruit

MOLECULAR IRISH COFFEE GIA ORIGINAL

Slane Irish Whiskey, Belhaven Scottish Stout Infused Whipped Cream, Coffee

\$12

DRY COUNTY MOCKTAILS

\$6

RURAL HALL RITA

Lemons, Limes, Oranges, Agave Nectar, Sea-Salt Lime Foam

FONTANA DAM MULE

Fresh Seasonal Fruit, Mint, Simple Syrup, Ginger Beer

SAXAPAHAW SMASH

Blackberries, Muddled Ginger, Maple Syrup, Cranberry Juice, Ginger Beer

CALDWELL COLLINS

Muddled Sugar Cube, Lemon Juice, Fever-Tree Sparkling Lemonade

SALUDA BREAKFAST MEETING

Orange Juice, Cranberry Juice, Housemade Grenadine

TAKE HOME COCKTAIL KITS

MANHATTAN

Vermouth Mix with Bitters
Suggested Whiskey: Woodford Rye

16

WHISKEY SOUR

House-made Mix
Suggested Whiskey: Woodford Reserve Bourbon

12

BLACK RICKEY

House-made Blackberry Mint Syrup with Lime Includes a Bottle of Fever-Tree Ginger Beer
Suggested Gin: Hendrick's Gin

12

GINGER POMEGRANATE MARGARITA

Fresh Lemon, Lime and Pomegranate Juice, House-made Ginger Syrup
Suggested Tequila: El Jimador Blanco

12

SERENITY

House-made Mix with Cucumbers, Lime, and Pineapple Juice
Suggested Vodka: New Amsterdam Orange

12

PASTRIES

ROSEMARY SCONES

Whipped Butter

5

MONKEY BREAD

Royal Icing

6

JAM & BISCUIT

3

LIGHT BREAKFAST

HONEY YOGURT BOWL

Jam, Puffed Grains, Fruit, Herbs

6

WATERMELON GAZPACHO

Tomato, Cucumber, Herbs

6

BACON BOARD

Gin Salt, Herbs

8

SMOKED SALMON

Herb Cream Cheese, Capers, Cucumber, Crackers

10

SAUSAGE AND EGG SCHIACCIATA

Gravy, Mozzarella, Chives

12

SANDWICHES

FRIED CHICKEN SANDWICH

Fried Egg, Mix Greens, Lemon Vinaigrette

10

PORK BELLY SANDWICH

Egg, Cheese

10

CROQUE MADAME

Prosciutto, Gruyere, Bechamel, Sourdough, Sunny-Side Up Egg

10

SERVED WITH A CHOICE OF SIDE:
Pesto Hash • Fruit • Frites • Soup • Side Salad

PLATES

STUFFED FRENCH TOAST

8

BISCUITS AND GRAVY

Chives

9

SHATSUKA EGGS

Eggs, Spicy Tomato Sauce, Sourdough Toast

10

SALMON CAKE SALAD

Mix Greens, Tomatoes, Radish, Cucumber, Chive Dressing, Hollandaise

16

STEAK AND EGGS

6oz Filet Mignon, Scrambled Eggs, Hash, Hollandaise

24

SIDES

EGGS

Scrambled, "Sunny-Side Up" or Fried

3

FRUIT

Seasonal Selection

4

PESTO HASH

5

GARLIC OREGANO FRITES

Truffle Aioli*

7



WINE OFFERINGS

Half price by the BOTTLE on Reds and Whites on WEDNESDAYS!

WHITES

ROSÉ

Mathilde Chapoutier 34 8.75 4.50 2.50
(Provence)

NEW WORLD WHITES

CALIFORNIA

Truchard Sauvignon Blanc 40 10.50 5.50 3.00
(Carneros)

Knuttel Family Chardonnay 50 13.00 6.50 4.50
(Sonoma County)

NEW YORK

Ravines, Dry Riesling *(Finger Lakes)* 28 7.50 4.00 2.25

OREGON

Chehalem, Inox Unoaked 44 11.50 6.00 3.25
Chardonnay *(Willamette Valley)*

WASHINGTON

Chateau Ste. Michelle, 36 9.50 5.00 2.75
Canoe Ridge Chardonnay *(Columbia Valley)*

NEW ZEALAND

Pikorua Sauvignon Blanc *(Marlborough)* 36 9.50 5.00 2.75

AUSTRALIA

McGuigan The Plan Chardonnay 34 9.00 4.75 2.75
(South Eastern)

OLD WORLD WHITES

FRANCE

David Sautereau Sauvignon Blanc 44 11.50 6.00 3.25
(Sancerre)

ITALY/SPAIN

Castellano Pinot Grigio *(Veneto)* 28 7.50 4.00 2.25

GERMANY/AUSTRIA

Karl Josef QbA Riesling 32 8.50 4.50 2.50
(Piesporter Michelsberg)

SPARKLING WINE OFFERINGS

Half price by the BOTTLE on SUNDAYS!

	BTL	GLASS
VEUVE DU VERNAY BRUT <i>France</i>	30	7.50
ZONIN PROSECCO <i>Veneto, Italy</i>	32	7.95
LA TORRETTA MOSCATO FRIZZANTE <i>Veneto, Italy</i>	32	7.95
POEMA ROSÉ CAVA <i>Penedes, Spain</i>	32	7.95
TERRIERO PROSECCO <i>Veneto, Italy</i>	34	
SIGNAL RIDGE BRUT <i>California</i>	36	

REDS

NEW WORLD REDS

CALIFORNIA

Montpellier Pinot Noir *(California)* BTL 28 GLASS 7.50 1/2 GLASS 4.00 TASTE 2.25

Sketchbook, Artist's Red Blend 28 7.50 4.00 2.25
(Mendocino County)

Shannon Ridge Cabernet Sauvignon 34 9.00 4.75 2.75
(Lake County)

Hayes Valley Zinfandel *(Central Coast)* 36 9.50 5.00 2.75

Knuttel Cabernet Sauvignon 54 14.00 7.25 5.00
(Dry Creek Valley)

OREGON

Ken Wright Pinot Noir *(Willamette Valley)* 48 12.50 6.50 3.50

ARGENTINA

Reunion, Malbec Blend *(Mendoza)* 28 7.50 4.00 2.25

AUSTRALIA

Peter Lehmann "The Barossan" Shiraz 40 10.50 5.50 3.00
(Barossa Valley)

OLD WORLD REDS

FRANCE

Joseph Drouhin Bourgogne *(Burgundy)* 42 11.00 5.75 3.00

ITALY

Bitornino da Frascole Sangiovese *(Tuscany)* 32 8.50 4.50 2.50

Dragani Montepulciano 2018 *(Abruzzo)* 34 9.00 4.75 2.75

Donna Olimpia Tageto Super Tuscan *(Tuscany)* 40 10.50 5.50 3.00

SPAIN

Inspiracion by Bodegas Valdemar *(Rioja, Spain)* 32 8.50 4.50 2.50

Aalto Tempranillo *(Ribera del Duero, Spain)* 96 24.50

MORNING BEVERAGES

ORANGE JUICE 3.50

GRAPEFRUIT OR POMEGRANATE JUICE 4.00

PINEAPPLE OR CRANBERRY JUICE 3.00

WHOLE MILK 2.50

ORANGE JUICE CARAFE 6.00

POMEGRANATE JUICE CARAFE 9.00

COFFEE

Available in Regular or Decaf

ESPRESSO 3.75

DOUBLE ESPRESSO 6.00

AMERICANO 3.75

CAFE LATTE 4.50

CAPPUCCINO 4.50

FRENCH PRESS

Personal (2 Cups) 4.00

Shared (4 Cups) 7.50