

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

WHISKEY SOUR

House-Made Mix

Suggested Whiskey: Woodford Reserve Bourbon

BLACK RICKEY

House-made Blackberry Mint Syrup with Lime

Includes a Bottle of Fever-Tree Ginger Beer

Suggested Gin: Hendrick's Gin

GINGER POMEGRANATE MARGARITA

Fresh Lemon, Line and Pomegranate Juice,

House-made Ginger Syrup

Suggested Tequila: El Jimador Blanco

WATERMELON MULE

Watermelon Mix, Ginger Beer

Suggested Vodka: Tito's Vodka

SERENITY

Cucumber, Lime, Pineapple Juice

Suggested Vodka: New Amsterdam Orange Vodka

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

CURRIED CARROT SOUP (GF)

Goat Cheese, Herbs

6

BACON BOARD

Gin Salt, Herbs

8

SMOKED SALMON

Herb Cream Cheese, Capers, Pickled Onions, 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, Béchamel, 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, Plums, Quinoa, Parmesan, Black Pepper Honey Vinaigrette, Hollandaise

16

STEAK AND EGGS

6oz Filet Mignon, Scrambled Eggs, Hash, Hollandaise

25

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

FRANCE

Ensedune (*Languedoc-Roussillon*) 36 9.50 5.00 2.75

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*)

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

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

OLD WORLD WHITES

FRANCE

Les Roucas Sauvignon Blanc 32 8.50 4.50 2.50
(*Languedoc*)

ITALY/SPAIN

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

GREECE

Amalagos Chardonnay (*Greece*) 34 9.00 4.75 2.75

GERMANY/AUSTRIA

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

Villa Kabinet, Dry Riesling 30 8.00 4.25 2.35
(*Germany*)

SPARKLING WINE OFFERINGS

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HOUSE FRIZZANTE BTL GLASS 6.00

VEUVE DUVERNAY BRUT *France* 30 7.50

LA TORRETTA MOSCATO FRIZZANTE *Veneto, Italy* 32 7.95

POEMA ROSÉ CAVA *Penedes, Spain* 32 7.95

TERRIERO PROSECCO *Veneto, Italy* 34 8.25

REDS

NEW WORLD REDS

CALIFORNIA

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

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

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

AUSTRIA

Hillinger Small Hill Red Blend (*Burgenland*) 38 10.00 5.25 2.85

ARGENTINA

Reunion, Malbec Blend (*Mendoza*) 30 8.00 4.25 2.35

OLD WORLD REDS

FRANCE

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

ITALY

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

Bitornino da Frascole Sangiovese (*Tuscany*) 38 10.00 5.25 2.85

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

SPAIN

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

DESSERT WINE

Sandeman 20 Year Port (*Oporto, Portugal*) GLS 9.95

St. Vincent Sauternes (*Sauternes*) 7.50

Cardamaro Vino Amaro (*Italy*) 6.50

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