

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 16
Suggested Whiskey: Woodford Rye

WHISKEY SOUR

House-Made Mix 12
Suggested Whiskey: Woodford Reserve Bourbon

BLACK RICKEY

House-made Blackberry Mint Syrup with Lime 12
Includes a Bottle of Fever-Tree Ginger Beer
Suggested Gin: Hendrick's Gin

GINGER POMEGRANATE MARGARITA

Fresh Lemon, Line and Pomegranate Juice, 12
House-made Ginger Syrup
Suggested Tequila: El Jimador Blanco

WATERMELON MULE

Watermelon Mix, Ginger Beer 12
Suggested Vodka: Tito's Vodka

SERENITY

Cucumber, Lime, Pineapple Juice 12
Suggested Vodka: New Amsterdam Orange Vodka

PASTRIES

ROSEMARY SCONES 5
Whipped Butter

COFFEE CAKE 6
Powdered Sugar

JAM & BISCUIT 3

LIGHT BREAKFAST

HONEY YOGURT BOWL 6
Jam, Puffed Grains, Fruit, Herbs

DAILY SOUP 6

BACON BOARD 8
Gin Salt, Herbs

SMOKED SALMON 10
Herb Cream Cheese, Capers, Pickled Onions, Crackers

SAUSAGE AND EGG SCHIACCIATA 12
Gravy, Mozzarella, Chives

SANDWICHES

FRIED CHICKEN SANDWICH 10
Fried Egg, Mix Greens, Lemon Vinaigrette

PORK BELLY SANDWICH 10
Egg, Cheese

CROQUE MADAME 10
Prosciutto, Gruyere, Béchamel, Sourdough, Sunny-Side Up Egg

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

PLATES

STUFFED FRENCH TOAST 8

BISCUITS AND GRAVY 9
Chives

SHATSUKA EGGS 10
Eggs, Spicy Tomato Sauce, Sourdough Toast

SALMON CAKE SALAD 16
Mix Greens, Plums, Quinoa, Parmesan, Black Pepper Honey Vinaigrette, Hollandaise

STEAK AND EGGS 25
6oz Filet Mignon, Scrambled Eggs, Hash, Hollandaise

SIDES

EGGS 3
Scrambled, "Sunny-Side Up" or Fried

FRUIT 4
Seasonal Selection

PESTO HASH 5

GARLIC OREGANO FRITES 7
Truffle Aioli*



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

Pikorua 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 Kabinett, Dry Riesling 30 8.00 4.25 2.35
(*Germany*)

SPARKLING WINE OFFERINGS

Half price by the BOTTLE on SUNDAYS!

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

El Libre Malbec (*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