

Brunch MENU

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



MORNING COCKTAILS

\$11

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

\$13

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

WHISKEY SOUR

House-Made Mix

Suggested Whiskey: Woodford Reserve Bourbon

12

BLACK GIN 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

MANHATTAN

Vermouth Mix with Bitters

Suggested Whiskey: Woodford Rye

12

TIKI SODA

Grapefruit, Lemon, Pineapple, Club Soda

Suggested Rum: Brugal 1888

12

PASTRIES

ROSEMARY SCONES

Whipped Butter

5

COFFEE CAKE

Powdered Sugar

6

JAM & BISCUIT

5

LIGHT BREAKFAST

DAILY SOUP

6

BACON BOARD (DF, GF)

Gin Salt, Herbs

8

SMOKED SALMON

Herb Cream Cheese, Capers, Pickled Onions, Crackers

10

SAUSAGE AND EGG SCHIACCIATA

Gravy, Mozzarella, Chives, (Cauliflower Crust \$2.50 extra)

12

SPINACH AND GOAT CHEESE SCHIACCIATA

Tomato Sauce, (Cauliflower Crust \$2.50 extra)

12

SANDWICHES

All Sandwiches Are Served on Potato Rolls

CHICKEN SANDWICH*

Housemade Pickles, Aioli

10

COMPRESSED PORK BELLY*

Lettuce, Tomato, Aioli*

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

SUNDAY FRENCH TOAST

9

BISCUITS AND GRAVY

Parsley

10

SHAKSHUKA EGGS* (DF)

Spicy Tomato Sauce, Sourdough Toast

10

SALMON CAKE SALAD

Kale, Pickled Fennel, Pickled and Roasted Beets, Feta, Orange Vinaigrette

16

STEAK AND EGGS* (6OZ) (GF)

Scrambled Eggs, Hash, Hollandaise

26

SIDES

EGGS

Scrambled, "Sunny-Side Up" or Fried

3

FRUIT

Seasonal Selection

4

PESTO HASH

5

GARLIC OREGANO FRITES*

Truffle Aioli

8

*CONSUMER NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES.



WINE OFFERINGS

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

WHITES

ROSÉ

CALIFORNIA	BTL	GLASS	1/2 GLASS	TASTE
Secret Identity (California)	36	9.50	5.00	2.75
VRAC (Provence)		6.50		

NEW WORLD WHITES

CALIFORNIA	BTL	GLASS	1/2 GLASS	TASTE
Truchard Sauvignon Blanc (Carneros)	40	10.50	5.50	3.00
The Prisoner Chardonnay (11/2 btl) (Carneros)	28	14.50	7.75	4.00

OREGON

Chehalem, Inox Unoaked Chardonnay (Willamette Valley)	44	11.50	6.00	3.25
Bow and Arrow Melon Muscadet (Willamette Valley)	48	12.50	6.50	3.50

NEW ZEALAND

Pikorua Sauvignon Blanc (Marlborough)	36	9.50	5.00	2.75
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OLD WORLD WHITES

ITALY	BTL	GLASS	1/2 GLASS	TASTE
Castellano Pinot Grigio (Veneto)	28	7.50	4.00	2.25
GREECE				
Amalagos Chardonnay (Greece)	34	9.00	4.75	2.75
GERMANY				
Villa Kabinett, Dry Riesling (Mosel)	30	8.00	4.25	2.35

SPARKLING WINE OFFERINGS

Half price by the BOTTLE on SUNDAYS!	BTL	GLASS
HOUSE FRIZZANTE		6.00
VEUVE DU VERNAY 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	BTL	GLASS	1/2 GLASS	TASTE
Montpellier Pinot Noir (California)	28	7.50	4.00	2.25
Carson Scott Cabernet Sauvignon (California)	30	8.00	4.25	2.35
Paul Dolan Cabernet Sauvignon (Mendocino)	48	12.50	6.50	3.50
Legends and Tales Colossus Red Blend (Paso Robles)	54	14.00	7.25	4.25

OREGON

Ken Wright Pinot Noir (Willamette Valley)	48	12.50	6.50	3.50
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OLD WORLD REDS

FRANCE	BTL	GLASS	1/2 GLASS	TASTE
Joseph Drouhin Bourgogne (Burgundy)	42	11.00	5.75	3.00
ITALY				
Bitornino da Frascole Sangiovese (Tuscany)	38	10.00	5.25	2.85
SPAIN				
Lopez De Haro Tempranillo (Rioja)	32	8.50	4.50	2.50

DESSERT WINE

	BTL	GLASS
Sandeman 20 Year Port (Oporto, Portugal)		9.95
St. Vincent Sauternes (Sauternes)		7.50
Cardamaro Vino Amaro (Italy)		6.50

FEATURED WINES

SPARKLING AND WHITES

	BTL	GLASS
Ruinart Blanc de Blancs (Reims, France)	120	24
Stag's Leap Wine Cellars "Karia" Chardonnay (Napa)	55	

NEW WORLD REDS

CALIFORNIA	BTL	GLASS
Wind Racer Pinot Noir (Anderson Valley)	60	17
Matthiason Cabernet (Napa)	70	19
Honig Cabernet (Napa)	65	18
J. Rochioli Pinot Noir (Russian River Valley)	130	
Mercury Head Cabernet Sauvignon (Napa)	140	37
OREGON		
Joseph Drouhin "Rose Rock" Pinot Noir (Eola-Amity Hills, Willamette Valley)	65	18

ARGENTINA

Pozos Malbec (Mendoza)	65	
Pozos Cabernet Franc (Mendoza)	65	

OLD WORLD REDS

ITALY	BTL	GLASS
Raina Sagrantino 2013 (Montefalco)	69	19
Galina Barolo 2008 (Piedmont)	90	24
Querce Bettina Brunello di Montalcino (Tuscany)	90	
FRANCE		
Domaine du Vieux Lazaret (Chateaufort du Pape)	65	18
Chateau Les Barrailots, Margaux 2017 (Bordeaux)	70	19
SPAIN		
Aalto (Ribera del Duero)	90	24