

Brunch MENU



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

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

MORNING BEVERAGES

ORANGE JUICE 3.50

GRAPEFRUIT JUICE 4

POMEGRANATE JUICE 4

PINEAPPLE JUICE 3

CRANBERRY JUICE 3

WHOLE MILK 2.50

ORANGE JUICE CARAFE 6

COFFEE

Available in Regular or Decaf

ESPRESSO 3.75

DOUBLE ESPRESSO 6

AMERICANO 3.75

CAFE LATTE 4.50

CAPPUCCINO 4.50

FRENCH PRESS

Personal (2 Cups) 4

Shared (4 Cups) 7.50

TEAS

\$4

BLACK HIGH CAFFEINE

EARL GREY ENGLISH

BREAKFAST

*GOLDEN JASMINE

GREEN MEDIUM CAFFEINE

JASMINE GREEN

*SHOOTING STAR GREEN

WHITE LOW CAFFEINE

JUSTINE'S BLEND

ORANGE SPICE

*DRAGON LILY

ROOIBOS CAFFEINE FREE

CHAI CHOCOLATE PU-ERH

HERBAL CAFFEINE FREE

MOROCCAN MINT

CHAMOMILE LEMON

*Denotes Flowering Tea

PASTRIES

ROSEMARY SCONES

5

Whipped Butter

CHEESE DANISHES

6

Berry Sauce

JAM & BISCUIT

3

LIGHT BREAKFAST

HONEY YOGURT BOWL

6

Jam, Puffed Grains, Fruit, Herbs

SMOKED SALMON

10

Herb Cream Cheese, Capers, Cucumber, Crackers

HARD-BOILED EGG TOAST

8

Tomato Conserva, Herbs

WOOD-FIRED

SEASONAL FRITTATA

10

Chef Selected Flavors and Ingredients

SHATSUKA EGGS

10

Eggs, Spicy Tomato Sauce, Spinach, Mushrooms

CROQUE MADAME

10

Prosciutto, Gruyère, Béchamel, Sourdough,

Sunny-Side Up Eggs

SAUSAGE AND EGG SCHIACCIATA

12

Gravy, Mozzarella, Green Onion

PESTO AND EGG SCHIACCIATA

12

Tomato Conserva, Mushrooms, Mozzarella

PLATES

FRENCH TOAST

6

Fruit, Herbs

BISCUITS AND GRAVY

8

Green Onions

SMOKED DUCK HASH

12

Roasted Peppers, Caramelized Onions, Green Onions, Sunny-Side Up Eggs

STEAK AND EGGS

20

5oz Filet Mignon, Scrambled Eggs, Hash, Hollandaise

SIDES

HOUSE-CURED BACON

8

HASH

5

Caramelized Onions, Green Onions

EGGS

2

Scrambled, "Sunny-Side Up" or Fried

FRUIT

4

Seasonal Selection



WINE OFFERINGS

REDS

NEW WORLD REDS

CALIFORNIA	BTL	GLASS	1/2 GLASS	TASTE
Ty Caton Petite Sirah (Sonoma County)	70	18.50		
Three Zinfandel (Contra Costa County)	40	10.25	5.25	3.25
Montpellier Pinot Noir (Napa)	32	8.25	4.25	2.25
L'Oliveto Pinot Noir (Russian River Valley)	65			
Hahn SLH Pinot Noir (Santa Lucia Highlands)	44	11.25	5.75	4.00
Lander-Jenkins Cabernet Sauvignon (Napa)	34	8.75	4.50	2.50
Nadia "Highlands Vineyard" Cabernet Sauvignon (Santa Barbara County)	50	13.00	6.50	4.50

OREGON

Ken Wright Pinot Noir (Willamette Valley)	54	14.00	7.00	5.00
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WASHINGTON

Skyfall Merlot (Columbia Valley)	34	8.75	4.50	2.50
Boomtown Cabernet Sauvignon (Columbia Valley)	38	9.75	5.00	2.75

ARGENTINA

Alma Mora Malbec (San Juan)	32	8.25	4.25	2.25
Tikal Patriota Malbec Blend (Mendoza)	40			
Altocedro Malbec (Valle de Uco, Mendoza)	36	9.75	5	2.75

AUSTRALIA

Peter Lehmann "The Barossan" Shiraz (Barossa Valley)	42	10.75	5.50	3.75
Molly Dooker "Gigglepot" Cabernet Sauvignon (McLaren Vale)	99			

OLD WORLD REDS

FRANCE

Domaine du Vieux Lazaret (Chateaufort du Pape)	75			
Piaugier "La Grange de Piaugier" (Cotes du Rhone)	34	8.75	4.50	2.50

ITALY

Bitornino da Frasciole Sangiovese (Tuscany)	32	8.25	4.25	2.25
Donna Olimpia Tageto Super Tuscan (Tuscany)	44	11.25	5.75	4.00

SPAIN/PORTUGAL

Aalto Tempranillo (Ribera del Duero, Spain)	95	26		
Luis Pato "Rebel" (Beriras, Portugal)	50	13.00	6.50	4.50
Marques de Murreta Reserva Tempranillo (Rioja, Spain)	50	13.00	6.50	4.50

WHITES

ROSÉ

	BTL	GLASS	1/2 GLASS	TASTE
Vin Gris De Cigare Rosé (Central Coast)	36	9.25	4.75	2.75
Ouipia Rosé (Minervois, France)	38	9.75	5.00	2.75

NEW WORLD WHITES

CALIFORNIA

Schug Chardonnay (Sonoma Coast)	38	9.75	5.00	2.75
Pacific Heights Chardonnay (Russian River Valley)	42	10.75	5.50	3.75

NEW ZEALAND

Pikorua Sauvignon Blanc (Marlborough)	38	9.75	5.00	2.75
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OREGON

Elk Cove Pinot Gris (Willamette Valley)	40	10.25	5.25	3.25
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OLD WORLD WHITES

FRANCE

Chateau La Graviere Sauvignon Blanc/Semillon Entre-Deux-Mers (Bordeaux)	36	9.25	4.75	2.50
Jean-Marc Brocard "Sainte Claire" Chardonnay (Chablis, Burgundy)	44	11.25	5.75	4.00
David Sautereau Sauvignon Blanc (Sancerre)	45	11.75	6.00	4.25

ITALY/SPAIN

Piccini Pinot Grigio (Veneto)	32	8.25	4.25	2.25
Vicus Fiano (Sannino)	34	8.75	4.50	2.50

GERMANY/AUSTRIA

Karl Josef QbA Riesling (Piesporter Michelsberg)	32	8.25	4.25	2.25
Donabaum Gruner Veltliner (Burgenland)	36	9.75	5.00	2.75

SPARKLING WINE OFFERINGS

Half price by the bottle on Sundays!	BTL	GLASS
VEUVE DU VERNAY BRUT France	30	7.50
POL REMY ROSÉ Burgundy, France	32	7.95
ZONIN PROSECCO Veneto, Italy	32	7.95
LA TORRETTA MOSCATO FRIZZANTE Veneto, Italy	32	7.95
POEMA ROSÉ CAVA Penedes, Spain	32	7.95
TERRIERO PROSECCO Veneto, Italy	34	
ARGYLE BRUT Willamette Valley, Oregon	38	

DESSERT WINE

	BTL	GLASS
St. Vincent Sauternes (Sauternes)	40	10
Sandeman 20 Year Port (Oporto, Portugal)		9.95
Blandy's Madeira (Madeira)		7.95