

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*

\$12

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

DRY COUNTY MOCKTAILS

\$6

GRAHAM COUNTY GRAPE SODA

Grape Shrub, Soda Water

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

POMEGRANATE JUICE CARAFE 9

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, Crackers

WOOD-FIRED

SEASONAL FRITTATA *(GF)*

10

Chef Selected Flavors and Ingredients

SHATSUKA EGGS *(GF)*

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

9

Green Onions

CONFIT CHICKEN HASH *(GF)*

12

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

STEAK AND EGGS *(GF)*

24

6oz Filet Mignon, Scrambled Eggs, Hash, Hollandaise

SIDES

HOUSE-CURED BACON

8

HASH *(GF)*

5

Caramelized Onions, Green Onions

EGGS

2

Scrambled, "Sunny-Side Up" or Fried

FRUIT

4

Seasonal Selection



WINE OFFERINGS

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

WHITES

ROSÉ

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

NEW WORLD WHITES

CALIFORNIA

Truchard Sauvignon Blanc <i>(Carneros)</i>	40	10.25	5.25	3.25
Knuttel Family Chardonnay <i>(Sonoma County)</i>	50	13.00	6.50	4.50

NEW ZEALAND

Pikorua Sauvignon Blanc <i>(Marlborough)</i>	38	9.75	5.00	2.75
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OREGON

Elk Cove Pinot Gris <i>(Willamette Valley)</i>	42	10.75	5.50	3.75
Chehalem, Inox Unoaked Chardonnay <i>(Willamette Valley)</i>	44	11.25	5.75	4.00

AUSTRALIA

McGuigan The Plan Chardonnay <i>(South Eastern)</i>	34	8.75	4.50	2.50
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OLD WORLD WHITES

FRANCE

Ensedune Marsanne 2016 <i>(Coteaux d'Enserune)</i>	38	9.75	5.00	2.75
David Sautereau Sauvignon Blanc <i>(Sancerre)</i>	50	13.00	6.50	4.50

ITALY/SPAIN

Castellano Pinot Grigio <i>(Venice)</i>	32	8.25	4.25	2.25
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GERMANY/AUSTRIA

Karl Josef QbA Riesling <i>(Piesporter Michelsberg)</i>	32	8.25	4.25	2.25
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SPARKLING WINE OFFERINGS

Half price by the BOTTLE on **SUNDAYS!**

	BTL	GLASS
VEUVE DUVERNAY 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	
ARGYLE BRUT <i>Willamette Valley, Oregon</i>	45	

REDS

NEW WORLD REDS

CALIFORNIA

	BTL	GLASS	1/2 GLASS	TASTE
Montpellier Pinot Noir <i>(California)</i>	32	8.25	4.25	2.25
Shannon Ridge Cabernet Sauvignon <i>(Lake County)</i>	34	8.75	4.50	2.50
Hayes Valley Zinfandel <i>(Central Coast)</i>	36	9.75	5.00	2.75
Knuttel Cabernet Sauvignon <i>(Dry Creek Valley)</i>	54	14.00	7.00	5.00

OREGON

Ken Wright Pinot Noir <i>(Willamette Valley)</i>	48	12.50	6.25	4.50
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ARGENTINA

Alma Mora Malbec <i>(San Juan)</i>	32	8.25	4.25	2.25
Tikal Patriota Malbec Blend <i>(Mendoza)</i>	40			

AUSTRALIA

Peter Lehmann "The Barossan" Shiraz <i>(Barossa Valley)</i>	42	10.75	5.50	3.75
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OLD WORLD REDS

FRANCE

Joseph Drouhin Bourgogne <i>(Burgundy)</i>	42	10.75	5.50	3.75
Chateau Roc Meynard <i>(Bordeaux)</i>	45	11.75	6.00	4.25
Domaine Dubost Villages Rouge 2018 <i>(Beaujolais)</i>	45	11.75	6.00	4.25

ITALY

Bitornino da Frascole Sangiovese <i>(Tuscany)</i>	32	8.25	4.25	2.25
Dragani Montepulciano 2018 <i>(Abruzzo)</i>	34	8.75	4.50	2.50
Donna Olimpia Tageto Super Tuscan <i>(Tuscany)</i>	44	11.25	5.75	4.00

SPAIN/PORTUGAL

Ametller Garnatxa i Carignan <i>(Penedes, Spain)</i>	38	9.75	5.00	2.75
Luis Pato "Rebel" Vinho Tinto <i>(Beiras, Portugal)</i>	50	13.00	6.50	4.50
Aalto Tempranillo <i>(Ribera del Duero, Spain)</i>	95	26.00		

DESSERT WINE

	BTL	GLASS
Sandeman 20 Year Port <i>(Oporto, Portugal)</i>		9.95
Blandy's Madeira <i>(Madeira)</i>		7.95
St. Vincent Sauternes <i>(Sauternes)</i>		7.50