

brunchy plates

Rosemary fries for the table • 7

karaage bowl (Japanese fried chicken)

Springer Mountain farm's chicken, black garlic molasses, Japanese mayo, togarashi, tare, lemon, rice • 17

spiced chicken & belgian waffle

one Belgian waffle, not-too-spicy-but-smoky-and-delicious Joyce farm fried chicken thighs, powdered sugar • 14

chilaquiles

corn tortilla chips, oaxaca, jalapeño-lime sauce, pinto beans, crema, sunny eggs, cilantro, lime • 12

huevos rancheros con carne burrito

hanger steak, chorizo, burnt salsa, avocado, scrambled eggs, potato, flour tortilla, house hot sauce • 15

concha french toast

arroz con leche, macerated strawberries, cinnamon sugar crunchy tortilla bits • 12

mushroom & prosciutto toast

venetian oyster mushrooms, prosciutto di parma, grana padano, arugula, lemon, Niedlov's brioche, sunny egg • 15

okonomiyaki (Japanese savory pancake)

cabbage, carrot, green onion, katsuobushi, pickled ginger, glazed mushrooms, toasted sesame, Japanese mayo, smoked & cured yolk, togarashi • 16
with roasted pork belly • 21

strawberry salad (v)

mixed greens, goat cheese crumbles, fennel, strawberry, red onion, pecan, rosemary vinaigrette • 11

smash burger

two four-ounce patties, American cheese, caramelized onion, dijon aioli, Niedlov's bread, house cut fries • 15

local mushrooms and grits (v)

oyster mushrooms, criminis, porcini broth, shallot, garlic, grana padano • 15

sope de carne (gf)

hanger steak, cheese, guac, black beans, crema, lime, cilantro, jalapeño sauce • 14

roasted sweet potato hash

egg, caramelized onion, red & green pepper, roasted garlic, sage, jalapeño sauce • 10

Y'all, brunch is crazy. We serve 300+ people out of our tiny kitchen. Due to this, wait times are a good bit longer than at dinner. We do this once a week and we were all here late last night; please be gentle.

Please try to avoid modifying dishes unless you have an allergy, so we can keep food flying out of the kitchen. If you do have an allergy and need to modify a dish, we're happy to accommodate.

Parties of ten or more must pay on a single check.

**Executive Chef & GM • Sanders Parker
Assistant General Manager • Chance Scrimshire
Bar Manager • Lukus Smith
Beer Manager • Nick Vallot**

brunch booze

tall mimosa (12 oz)

sparkling, orange juice • 7

sriracha bloody mary

housemade spicy mix, vodka, celery salt • 6

fall water / merlot, fall spices, lemon • 7.5

fernet & cold brew

velo cold brew, fernet, lemon twist • 9

tree farm / pine needle infused dickel no. 8, zirbenz

stone pine liqueur, simple, angostura bitters • 11

dram, looka that toddy / house made dram

(rittenhouse rye, allspice, honey, sugar), fresh lemon • 10

red wine

red blend / b.r. cohn '16 (california) • 10 / 40

malbec / alamos '19 (argentina) • 7 / 28

merlot / mcmanis '18 (california) • 7 / 28

corvina / scaia '17 (italy) • 10/36

white & rosé

chardonnay / 10 span '18 (california) • 6/20

pinot grigio / mark west '15 (california) • 7/28

sauvignon blanc / ranga ranga '20 (new zealand) • 8/ 32

rosé / mont gravet '18 (france) • 7 / 24

bubbles

cava brut rosé / poema (spain) • 8 / 32

prosecco / gran passione (italy) • 8 / 33

draft beer

Highland Pilsner / pilsner • 5.5% • 5 (16oz)

Urban Artifact Gadget / fruited sour • 7.9 % • 9 (8oz)

5 Wits Frieda / kettle sour • 6.2% • 6 (8oz)

OddStory Bright Eyes / triple belgium • 7.8% • 7 (16oz)

5 Wits Higher Brown / brown ale • 4.8 % • 6 (11oz)

Bell's Two Hearted Ale / apa • 7% • 6 (16oz)

TN Brew works Farmers Beat / farm saison • 6.7% • 6 (11oz)

Bearded Iris Homestyle / ne ipa • 6% • 7 (16oz)

Hutton & Smith Scotch / scottish ale • 4.8% • 7 (16oz)

5 Wits & Flying Squirrel F.B.S. / imp brown • 9% • 8 (11oz)

bottle/can beer

Hutton & Smith Igneous / ipa • 7.2% • 5 (12 oz)

TN Brew Works Hippies & Cowboys / ipa • 6% • 5 (12oz)

Highland Cold Mountain/ winter warmer • 5.9% • 6 (12oz)

WiseAcre Tiny Bomb / pilsner • 4.5% • 5 (16oz)