



B R U N C H



S T A R T E R S

Cast Iron Cinnamon Roll | Pull Apart Roll, Cream Cheese Glaze | 8

Biscuits and Gravy | House-made Sausage, Blistered Tomato, Sage Gravy, Buttermilk Biscuit | 12

Cast Iron Fondue | Smoked Crab Meat, Roasted Corn, Three Cheeses, Crudités, Old Bay Crostini | 14

S A L A D S

Butter Lettuce | Butter Lettuce, Shaved Green Vegetables, Pistachio, Avocado, Green Goddess | 8

Mixed Greens | Local Mixed Greens, Pickled Grapes, Feta Cheese, Granola, White Balsamic Vinaigrette | 8

Burrata | Charred Sweet Potato, Sunchoke Gastrique, Candied Pepitas | 12

K I D S M E N U

Ages 12 & Below

Pancake | Warm Maple Syrup & Butter | 5
Add | Chocolate Chips or Blueberries | 2

French Toast Bites | Warm Maple Syrup | 5

Cereal | Cornflakes, Mixed Berries, Milk | 4

Kids Cheese Burger | 4oz Patty, American Cheese, Fries | 10

A D D O N S

Toast Slice | 2

House-Made Sausage | 4
Skillet Potatoes | 4

City Ham | 4

House Smoked Salmon | 7
Shrimp | 7

Applewood Bacon | 4

Fresh Cut Fruit | 4

Drop Biscuits | 3

Farm Fresh Egg* | 2

Grilled Chicken | 5

Petite Filet | 8

P L A T E S

Whitebird Benedict* | Sous-vide Farm Eggs, City Ham, Pimento Cheese, English Muffin, Red Pepper Hollandaise, Skillet Potatoes | 15

Smoked Salmon Benedict* | Sous-vide Farm Eggs, House-Smoked Salmon Croquettes, BLT Slaw, Dill Mustard Sauce, Skillet Potatoes | 18

Tried & True Platter* | Two Eggs, House-Made Sausage, Applewood Bacon, City Ham, Toast | 12

Shrimp & Grits* | Jumbo Shrimp, Smoked Bacon, Tomato Gravy, Parmesan Grits | 18

Smoked Brunch Skillet | Chilli Dusted Sweet Potatoes, Black Beans, Roasted Corn, Kale, Quinoa, Over Easy Egg | 12

Add | Smoked Brisket | 6

Steak & Egg* | Petite Fillet, Soft Scrambled Egg, Petite Salad, Sourdough | 18

Breakfast Burger* | Custom Beef Blend, Over Easy Egg, Bacon Jam, Fontina Cheese, English Muffin, Skillet Potatoes | 15

Kentucky Meets France* | Smoked Turkey, Smoked Bacon, Over-Easy Egg, Roasted Tomato, Sour Dough, Mornay Sauce | 14

Chicken & Waffle | Chicken Schnitzel, Savory Corn Waffle, Brussel Sprout & Apple Slaw, Jalapeño Maple Syrup | 12

Banana Nutella Waffle | Banana Waffle, Melted Nutella, Godiva White Chocolate Liqueur, Whipped Cream, Crumbled Bacon | 12





W H I T E B I R D



C O F F E E

Drip | 102 Edwin Blend | 3

Espresso | 2 oz Espresso, Sparkling Water | 2.5

Cappuccino | 2 oz Espresso, 4 oz TN Whole Milk | 3.5

Latte | 2 oz Espresso, 6 oz TN Whole Milk | 4

Americano | 2 oz Espresso, 8 oz Water | 3.5

Seasonal Lattes | Honey Cinnamon | Chai | Lavender | Matcha | 5

Syrups | Vanilla | Mocha | 0.5

Non-Dairy | Almond | Soy | Oat | 1

H O T T E A

Black | Earl Grey De La Creme | English Breakfast | Spiced Chai | Coconut Chai | 4

Green | Mango Tango | Chun Mee Green | 4

Herbal | Chamomile Lavender | Peppermint | Lemon Verbena | Turmeric Cider | Rooibos Red | Honey Chamomile Ginger | Ginger Root | Cascara | 4

Blooming | Lychee Green | Strawberry Green | 4



B L O O D Y M A R Y S

Classic Red Bloody Mary | Vodka, Roasted Red Tomatoes, Worcestershire Sauce, Pickled Pepper Brine, Hot Sauce, Old Bay, Black Pepper | 10

Slow & Spicy Yellow Mary | Vodka, Yellow Tomatoes, Smoked Pineapple, Smoked Peppers, Hot Sauce, Calabrian Pepper Brine, Pineapple Juice, Yellow Carrot Juice | 10

Go Green Mary | Vodka, Green Tomatoes, Apple, Celery, Cucumber, Ginger, Poblano | 10

Stop Light Flight | Red Mary, Yellow Mary, Green Mary | 14

M I M O S A S

Classic Mimosa | 7

Small Mimosa Bucket | Three Splits, Fruit Juice | 18

Large Mimosa Bucket | Six Splits, Fruit Juice | 34

C O C K T A I L S

Patio Breeze | Vodka, Cucumber Infused Aperol, Mint Syrup, Pimm's, Lemon | 10

Frosé | Rosé, Lemon, Berry Syrup, Rose Petals | 11

Cold Brew Paloma | Tequila Reposado, Cold Brew Syrup, Grapefruit, Orange, Vanilla Cream | 12

Elderflower Spritzer | Prosecco, St-Germain | 11

Presented by Executive Chef Kevin Korman CEC

Partnering with local producers and artisans allows us to ensure that your dining experience includes ingredients at the peak of their freshness and flavor. We commit to selecting sustainable, regional products whenever possible and we are grateful to the purveyors that helped to make this menu possible:

Crabtree Farms | Sequatchie Cove Creamery | Edenthistle Farms | Benton Farms | Bread & Butter Bakery | Springer Mountain Farm

Most items can be made gluten free, vegetarian, or vegan, upon request.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food-borne illness. 20% Gratuity may be added to parties of 8 or more.