BREAKFAST
AVAILABLE UNTIL 3 PM

APPETIZERS

Biscuits & Gravy  | Country Sausage, Sage Gravy, Blistered Tomato, Buttermilk Biscuit  | 12
Avocado Tartine  | Sunflower Crunch, Pickled Peppers, Mint & Chilies, Sourdough  | 8
Add House Smoked Salmon  | 5
Mixed Berry Parfait  | Whipped Yogurt, Mixed Berries, Granola  | 8
Steel Cut Oatmeal  | Almond Milk, Golden Raisins, Cinnamon, Local Honey  | 8
Brûléed Grapefruit  | Cottage Cheese, Mixed Berries  | 8

ENTREES

Whitebird Benedict*  | Sous Vide Eggs, Shaved Country Ham, Pimento Cheese, Red Pepper Hollandaise, English Muffin, Skillet Potatoes  | 15
Substitute  | Jumbo Lump Crab Cake  | House Smoked Salmon  | 3
Tried & True Platter*  | Two Eggs, House-Made Sausage, Applewood Bacon, Country Ham, Skillet Potatoes, Drop Biscuit  | 12
Buttermilk Pancake  | Three Fluffy Pancakes, Whipped Butter, Warm Maple Syrup  | 12
Add Mixed Berries or Toasted Pecans or Whipped Nutella  | 3
Belgian Style Waffle  | Whipped Butter, Warm Maple Syrup  | 12
Add Mixed Berries or Toasted Pecans or Whipped Nutella  | 3
Chicken & Waffle  | Buttermilk Brined Thigh, Cheddar & Herb Waffle, Spicy Honey  | 16
BEC Sandwich*  | Applewood Smoked Bacon, Over Medium Egg, American Cheese, Skillet Potatoes  | 8
Add Country Sausage  | 3  | Add Avocado  | 2
Three Egg Omelet  | Roasted Mushroom, Aged Parmesan, Fresh Herbs  | 12
Add Bacon or Country Ham or Sausage  | 3

KIDS MENU
Ages 12 & Below

Pancake  | Warm Maple Syrup & Butter  | 5
Add Chocolate Chips or Blueberries  | 2
Kids Cheese Burger  | 4oz Patty, American Cheese, Fries  | 10
Kids Pasta  | Tomato Cream, Parmesan  | 10

Some 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.
LUNCH
AVAILABLE UNTIL 3 PM

APPETIZERS

**Cauliflower & Mushroom Fondue** | Truffle, Gruyere & Parmesan, Warm Baguette | 12

**Fried Green Tomato Nuggets** | Green Tomato, Peach Jam | 10

**Smoked Fish Dip** | Caper Remoulade, Lemon, Fermented Hot Sauce, House-Made Crackers | 10

**Seared Yellowfin Tuna*** | Tandoori Cauliflower & Rice Salad, Avocado, Burnt Bread, Puffed Rice | 16

**Burrata** | Grilled Carrots, Walnut Pesto, Pickled Farro | 12

**Red Pepper & Tomato Bisque** | Benton’s Bacon, Ramp Salsa, Cumberland Cheese | 9

**Daily Soup** | Ask Your Server About Today’s Selection | 8

SALADS

**Mixed Greens** | Local Mixed Greens, Pickled Grapes, Feta Cheese, House-Made Granola, White Balsamic Vinaigrette | 8

**Butter Lettuce** | Shaved Green Vegetables, Pistachio, Avocado, Green Goddess | 9

**Beets** | Arugula, Lentils, Whipped Ricotta, Sunflower Crunch, Cocoa Balsamic | 9

**Caesar Salad** | Romaine, Creamy Caesar, Parmesan Frico, Bread Crisp | 8

**Steak Salad*** | Tenderloin Tips, Marinated Mushroom, Mixed Greens, Creamy Tomato, Sunflower Crunch | 14

**Smoked Turkey Cobb** | Blue Cheese, Bacon, Romaine, Boiled Egg, Creamy Tomato Dressing | 12

**Salad & Soup** | Choice of Mixed Green, Butter Lettuce or Caesar Salad and a Cup of Soup | 12

ENTREES

**The Edwin Burger*** | Bacon Jam, Comeback Sauce, American Cheese, Brioche Roll | 12

**Double** | 15 | **Vegetarian Burger** | Black Bean & Sweet Potato Burger | 15

**Pit Beef Sandwich** | Pit Beef, Blue Cheese Fondue, Crispy Onions, Basil, French Baguette | 14

**Fried Chicken Sandwich** | Buttermilk Brined Thigh, Pimento Cheese, Fermented Buffalo Sauce, Nickajack Sauce, Brioche Roll | 14

**Parmesan Crusted Grilled Cheese** | Aged Cheddar, American, Garlic-Buttered Sourdough | 10

**Add** | Red Pepper & Tomato Bisque or Daily Soup | 6

**Crab Cake** | Apple & Napa Cabbage Slaw, Old Bay Mustard | 18

**Pan Roasted Salmon*** | Wood Roasted Cabbage, Sofrito Risotto, Saffron Vin Blanc | 14

**Spicy Capellini Pasta** | Roasted Tomato, Calabrian Chili, Basil, Charred Sourdough | 14

**Grain Bowl** | Farro, Sunflower & Quinoa, Roasted Broccoli & Mushroom, Arugula, Beets & Avocado, Roasted Garlic Vinaigrette | 14