

brunch winter

Farm Breakfast

two eggs any style, breakfast sausage, mustard greens, red mule grits, home fries { 10 }

Biscuits & Gravy

our sausage, scrambled eggs, mustard greens, home fries { 12 }

Omelette

onion, roasted red peppers, cabot white cheddar, chives, arugula, toast { 9 }

Buttermilk Waffle

bourbon maple syrup, whipped cream, candied pecans { 8 }

Huevos Rancheros

heirloom santa maria beans, two eggs any style, green tomato salsa verde, queso cotija { 9 }

Brunch Burger

our grassfed beef, cabot cheddar, grilled onions, lettuces, aioli, fries { 12 }

Farm Salad

local lettuce, grapefruit, fennel, spinning spider feta, marconas, cumin vinaigrette { 7 }

things small

an egg { 2 }

toast { 2 }

grits { 2 }

home fries { 2 }

mustard greens { 3 }

housemade sausage patty { 3 }



*our pig & cow are always raised on pasture, always in the southeast, by a partner-farmer in our producer cooperative **moonshine meats**... our executive chef is **whitney otawka**, our sous chef is ben wheatley, our cooks are mackel, chalm chalms, miguelito, , matt, ethan & aaron...20% gratuity **may** be added to parties of 6 or more...consumption of raw or undercooked foods such as meat, fish & eggs, which may contain harmful bacteria, may cause illness or death...please forewarn your server of any dietary restrictions... 6-packs of PBR tallboys are available to send back to the kitchen...dig in.*

libations

after 12.30pm **hair of the dog**

the chihuahua

negra modelo, hot sauce, lime, seasonal pickle { 5 }

farm bloody

our own bloody mix, gin or vodka or tequila, seasonal pickle { 5 }

the elkhound

aalborg aquavit, farm bloody mix, caraway & salt rim, seasonal pickle { 5 }

french 75

bombay gin, cava, lemon { 7 }

the half burton

maker's mark, blenheim's spicy ginger & housemade fizzy lemonade { 7 }

the '57 mule

stoli vanil vodka, lime juice, blenheim's spicy ginger, rosemary balsamic gastrique { 7 }

violet crush

hayman's old tom gin, crème de violette, tonic { 6.5 }

the half nelson

applejack brandied whiskey, hendrick's gin, lemon, molasses gastrique, maple syrup { 9 }

the pop-pop

bombay dry gin & ol' busty's sweet tea & fresh mint { 6 }

sazerac

old overholt rye, brizard anisette { 7 }

simpler **drinks**

a bottomless cup of locally roasted seasonal **1000 faces** coffee { 2.5 }

... or a french press for the table { 6 / 9 }

hot tea { 2 }

fresh OJ { 2 }

cow milk or soy milk { 2 }

sweet & unsweet tea { 2 }

san pellegrino aranciata { 3 }

san pellegrino sparkling water { little 3 / big 4 }

blenheim's spicy ginger ale { 3 }

virgil's root beer { 3 }

