



Gluten Free Brunch Menu

SMALL PLATE

House-Made Sorghum Cured Salmon 9

Heirloom Tomato-Caper Salad, Avocado, Gluten Free Toast Points

Lake Meadow Natural's Deviled Eggs 7

Horseradish, Smoked Bacon, Pickled Mustard Seeds

Confit Marble Potato Hash Browns 7

Sunny Side Fried Egg

GARDEN

Roasted Beets and Crisp Apple Salad 9

Baby Spinach, Walnuts, Blue Cheese, Balsamic-Cider Vinaigrette

Shaved Brussels Sprouts and Quinoa Salad 10

Shaved Butternut Squash, Bacon, Pepitas, and Maple Vinaigrette

MAIN

Southern Style "Over Easy" Omelette 9

Country Ham, Collard Greens

The BEG Plate 12

Apple Smoked Bacon, Two Farm Fresh Eggs and Anson Mills Grits

GF Brunch "Burger" with Fried Egg 15

Grilled House Blend Angus Beef Patty on Bed of Crispy Fries, Onion-Bacon Marmalade, Aged White Cheddar, House Smoked Ketchup

SIDE

Piping Hot Skillet Cornbread 5

Sorghum Butter

Baked to order. Please allow 12-15 minutes cooking time.

Apple Smoked Bacon 5.5

Fried Greens Tomatoes 6

Horseradish Remoulade, Crispy Benton's Ham