

# BLUEGRASS BRUNCH

## BRUNCH COCKTAILS

### BOOZY ICED COFFEE

STDC whiskey, chilled coffee, Frangelico, simple syrup, topped with whipped cream & chocolate shavings

### WATERMELON MOSCOW MULE

Infused ginger STDC vodka, infused watermelon simple syrup, watermelon cider & lime

### MIMOSA

Champagne & orange juice

### SANGRITA

Tequila, red wine, orange juice, lime & orange liqueur

### CIDER-MOSA

Premium Dry cider & orange juice

### BLOODY MARY

STDC Vodka, jerky stick, bacon strip, olive, & lime



## SHAREABLES

### FRIED OKRA

Hot sauce honey

\$11

### LOADED FRIES

Cheese sauce, ranch, bacon, hot cherry peppers, & scallions

\$9

### HOUSE-MADE PRETZEL

IPA cider mustard, Carolina Apple cheese sauce

\$9

### BUFFALO WINGS

Choice of mild, medium, or hot, pile of pickles

\$14



## HANDHELDS

choice of fries, chips, or a side salad

### CLASSIC CHEESEBURGER

Shredded lettuce, tomato, burger sauce, dill pickle, potato bun

\$13

### BACON APPLE BURGER

Arugula, red onions, cheddar cheese, garlic mayo, apple relish, sesame bun

\$14

### BEYOND BURGER

Roasted red peppers, arugula, tomatillo salsa, gluten free bun

\$14

### SPICY BLUE CHEESEBURGER

Shredded lettuce, hot cherry peppers, marinated onions, white BBQ, crispy potatoes, sesame bun

\$14

\*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

## BRUNCH ENTREES

### BREAKFAST CHEESESTEAK

Eggs, shaved sirloin, cider cheese sauce, griddled onions & side of Appalachian taters

\$14

### FRIED CHICKEN & GRAVY BISCUIT

Pickled jalapeno gravy, side of Appalachian taters

\$12

### MOUNTAIN BRUNCH NACHOS

Scrambled eggs, sausage gravy, beans, cheese sauce, pickled jalapenos & marinated onions

\$14

### CHICKEN & THE EGG BURRITO

Eggs, pulled chicken, peppers, chipotle salsa, beans, side of Appalachian tater & jalapeno slaw

\$15

### CORNMEAL APPLE PANCAKES

Apple cider maple syrup, apple butter & side of Appalachian taters

\$12

### BLUE RIDGE BOWL\*

Grilled steak, fried eggs, grilled tomatoes, cheesy grits, charro beans, tomatillo salsa

\$16

### SOUTHERN EGGS BENEDICT

Poached eggs, biscuit, sausage gravy, & side of Appalachian taters

\$14

### MUSHROOM OMELETTE

Goat cheese, arugula, chives, & side of Appalachian taters

\$14

### FRENCH TOAST CASSEROLE

Blackberry cider compote, cinnamon whipped cream, & side of Appalachian taters

\$14

### SHRIMP & GRITS

Cheddar grits, country ham, red-eye gravy

\$17



BRUNCH SERVED EVERY SATURDAY & SUNDAY FROM 10AM - 3PM