

# BLUEGRASS BRUNCH

## BRUNCH COCKTAILS

### BOOZY ICED COFFEE

Cold brew coffee, Pumking Whiskey, Crème Brulee liquor, whipped cream \$13

### MIMOSA

Wycliff sparkling wine and orange juice. \$4.50

### CIDERMOSA

Vintage (Champagne-style cider) and orange juice. 10oz: \$4.50 16oz: \$6.50

### SIGNATURE BLOODY MARY

House-made mix, jalapeno infused vodka, and garnished with house pickles. \$13. Add bacon \$2



## SHAREABLES



### FRIED OKRA

Hot sauce honey

\$13

### LOADED FRIES

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

\$12

### HOUSE-MADE PRETZEL

IPA cider mustard, Carolina Apple cheese sauce

\$9

### BUFFALO WINGS

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

\$15



## HANDHELDS

choice of fries, chips, or a side salad

### CLASSIC CHEESEBURGER\*

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

\$14

### 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

### DOUBLE BBQ MUSHROOM BURGER\*

Onions, Swiss, pickled jalapenos, cider bbq aioli, sesame seed 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

### CHILAQUILES\*

Tortilla chips, chipotle salsa, hot sauce crema, fried eggs, scallions, parmesan

\$13

### MUSHROOM OMELETTE\*

Goat cheese, arugula, scallions, side of Appalachian taters

\$14

### BUTTERMILK BANANA CHOCOLATE PANCAKES

peanut butter whiskey syrup, cinnamon whipped cream

\$12

### BLUE RIDGE BOWL\*

Grilled steak, fried eggs, grilled tomatoes, cheesy grits, black beans, tomatillo salsa \*

\$16

### SOUTHERN EGGS BENEDICT\*

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

\$14

### CHICKEN & THE EGG BURRITO

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

\$15

### SWEET POTATO HASH\*

Braised beef, cheddar cheese, brown gravy, fried eggs

\$14



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