We believe in sustainable & local groceries.

Eating raw or undercooked foods can make you quite ill.

If you have a food allergy, say something before you eat anything here.

We don't Auto-Grat large parties so please tip if you had a nice time.

BELLY-FILLING GOODNESS™

Gluten-Free & Vegan Options noted with GF & V

items prepared in a kitchen that uses dairy and gluten

**Tipsy PARSON**

BELLY-FILLING GOODNESS™

Gluten-Free & Vegan Options noted with GF & V

items prepared in a kitchen that uses dairy and gluten

SIDES & SMALL PLATES

DEVILED EGGS GF ........................................ [6]

CHEDDAR CORNBREAD GF choice of: Honey Butter or Hot Pepper Jelly

ROCKLAND PLANTATION GRITS GF top with: Cheddar, Bacon or Mushrooms [add 2]

BOURBON CHICKEN LIVER MOUSSE GF Green Tomato Marmalade, Grilled Toast

POST OAK SMOKED BACON GF choice of: Fried Crispy or Maple Glazed GF

FRIED PICKLES GF Buttermilk Dressing

GRANOLA with Nonfat Greek Yogurt GF Benne Seed, Flax, Nut & Cornflake Granola, with Seasonal Preserves GF

BRUNCH MAINS

[ADD ONS: $2 each]: Eggs, Grafton Cheddar, Pimento Cheese, Bacon, Andouille, Virginia Ham

STEAKBURGER [18]
8oz. Dry-Aged, House-Ground Brisket & Chuck Patty with the Usual Suspects & Secret Sauce on Potato Bun GF

BBQ PULLED PORK SPOONBREAD [16] Slow Cooked Berkshire Pork Butt, Corn Spoonbread, Two Fried Eggs, Carolina Gold BBQ Sauce GF

B.L.T. [17]
Bacon, Beefsteak Tomatoes, Gem Lettuce, Sweet Chili Mayo w/ Butter-Griddled Texas Toast GF

*MIGAS [17]
Soft-Scrambled Eggs, Housemade Sausage, Smoked Peppers, Cotija, & Crispy Corn Tortillas with avocado smash, pico de gallo, & fried black beans GF

*PIG IN A POKE [18]
Stone-Ground Grits, Andouille Sausage, Two Poached Eggs, Mixed Baby Lettuce, Toast GF

*SMOKED SALMON TOAST [18]
Herb Slaw, with Dill Pickle Vinaigrette & Champagne Mustard on Grilled Seeded Health Bread GF

MUSHROOM TOAST [16]
Grilled Potato Bread, Herb Ricotta, Wild Mushrooms, Soft-Scrambled Eggs GF

AVOCADO TOAST [17]
Avocado Smash, Tomato Jam, Baby Lettuce GF

*BUTTERMILK PANCAKES GF Seasonal Preserves & Upstate Maple

*CRISPY WAFFLES GF choice of: Buttermilk with Seasonal Preserves & Upstate Maple Cinnamon Pecan with Smoked Maple Bananas & White Chocolate Creme with Toffee

*MUSICAL GRAPE SALAD GF seasonal preserves • hot pepper jelly bourbon bacon jam • tomato jam country gravy • pimento cheese habanero jelly • sorghum butter lemon curd • green tomato marmalade regina smithson’s chocolate gravy

EXTRA FANCY FRUIT SALAD GF

*THE FARMSTAND [18] 2 Poached Eggs, Basil Pesto, Seasonal Veggies, Bitter Greens, Raw Almonds, Breadcrumbs GF/V

SHRIMP & GRITS GF Stone-Ground Grits, Broiled Gulf Shrimp, Country Bacon, Tomato Vinaigrette, Chow Chow Relish

*HOT FRIED CHICKEN & WAFFLES [18] Sorghum Chili Glaze with maple syrup or chocolate gravy [add 3]

MAC & CHEESE GF Raffetto’s Cavatelli, Grafton Cheddar, Cornbread Breadcrumbs

SWEETS

* BUTTERMILK PANCAKES GF season preserves & upstate maple

*CRISPY WAFFLES GF choice of: Buttermilk with Seasonal Preserves & Upstate Maple Cinnamon Pecan with Smoked Maple Bananas & White Chocolate Creme with Toffee

MAC & CHEESE GF Raffetto’s Cavatelli, Grafton Cheddar, Cornbread Breadcrumbs

SALADS

BROOKLYN GRANGE SIMPLE SALAD GF Apple Cider-Pickled Carrots, 7 herbs, Roasted Garlic Oil GF/V

TUSCAN KALE SALAD GF Raw Almonds, Pecorino di Fossa, Crispy Shallots, Mushroom Vinaigrette GF

EXTRA FANCY FRUIT SALAD GF

CREATE-A-BISCUIT

SWEET or SAVORY [8]

VEGAN & GLUTEN-FREE [8]

BISCUIT BOMB [8]

ADD A CONDIMENT [3 each]
honey butter • concord grape jelly seasonal preserves • hot pepper jelly bourbon bacon jam • tomato jam country gravy • pimento cheese habanero jelly • sorghum butter lemon curd • green tomato marmalade regina smithson’s chocolate gravy

ADD A MAIN INGREDIENT [4 each]
soft-scrambled eggs • avocado smash ollie’s virginia ham • oak smoked bacon andouille

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soft-scrambled eggs • avocado smash ollie’s virginia ham • oak smoked bacon andouille

BISCUIT BOMB™

Buttermilk-Chive Biscuit stuffed with Housemade Country Sausage & NY Sharp Cheddar

EXECUTIVE CHEF Ty-Lör Boring

10.24.14
BUBBLES

Champagne [18]
Carnard-Duchêne ‘Leonie’ - Reims, France NV

Prosecco [12]
Colalù Grillo Brut - Veneto, Italy NV

Cava [10]
Casas Del Mar Brut - Penedès, Spain NV

ROSÉ

Côtes de Provence ‘Sainte-Victoire’ [3]
Domaine Houchart - Provence, France 2013

Vin Gris de Cigare [14]
Bonny Doon - Central Coast, CA 2013

WHITE

Côtes du Roussillon Blanc [Grenache Blend] [14]
Domaine Bils-Haut
Languedoc-Roussillon, France 2013

Sauvignon Blanc/Sémillon [13]
Château Les Tuileries - Bordeaux, France 2013

Pinot Blanc d’Alsace [15]
Paul Blanck et Fils. - Alsace, France 2013

RED

Merlot ‘Backstory’ [12]
O’Neil Vinters - Larkspur, CA 2012

Carignan [13]
Château de Maris - Languedoc-Roussillon, France 2013

Petite Sirah ‘North Coast’ [14]
Ramsey - Oakville, CA 2013

FOGGY RIDGE CIDER

Pre-prohibition style dry cider
The original Southern bubbly!
from Dugspur, VA, in the Blue Ridge Mountains

SERIOUS CIDER [11/42]
Mixes traditional English cider apples like
Tremlett’s Bitter and Dabinett with tart
American favorites like Ashmead’s Kernel and
 Roxbury Russet. Crisp, light & delicious with
prosecco-like bubbles. Tropical aromas of
pineapple and citrus, with fruity
flavors of ripe apples, pears & lemons

FIRST FRUIT [11/42]
Blends early season American heirloom apples
like Hewes’s Crab, Granatellade & Harrison
to create a rich fruity cider with lively acidity

WINES BY THE GLASS

BUBBLES

Champagne [18]
Carnard-Duchêne ‘Leonie’ - Reims, France NV

Prosecco [12]
Colalù Grillo Brut - Veneto, Italy NV

Cava [10]
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ROSSÉ

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Petite Sirah ‘North Coast’ [14]
Ramsey - Oakville, CA 2013

MACARON

Brindille de Vigneron
Domaine de la Berthet - Rhône, France 2013

BELL’S BEST BROWN

Toasty, but not heavy. Brown Ale with
hints of caramel and cocoa (5.8% APV)
Bell’s Brewery, Kalamazoo, MI

NARRAGANSETT LAGER

Classic American Lager (5% APV)
Narragansett Brewing Co. - Providence, RI

EVIL TWIN ‘THE COBWOY’

Smoked Palisar (6.5% APV)
Two Roads Brewing Co. - Stratford, CT

SOUTHERN TIER PUNKIN’

Imperial Pumpkin Ale. Warm spices, malet sweetness. (6.6%APV)
Southern Tier Brewing Co. - Lakewood, NY

BAY & PEPPER YOUR BRETT’S

750ml. [90]
Farmhouse-style Saison brewed with Turkish bay leaves & Tomatillo black peppercorns.
Finished with cultured brettanomyces, which lends a sour note (6.8% APV)
Against the Grain Brewery - Louisville, KY

EVIL TWIN JOEY PEPPER BLONDE

66cl. [15]
Belgian Blonde Ale brewed with white pepper and clove, then conditioned with brettanomyces (7% APV)
Westbrook Brewing Co. - Mt. Pleasant, SC

BEER IN CANS & BOTTLES

White Thai [7]
Belgian whitebier. Fresh lemon grass, ginger root & Szechuan black peppercorns.
Westbrook Brewing Co. - Mt. Pleasant, SC

ONE CLAW RYE PALE ALE

Unexpected pale ale. Malted rye & a multitude of hop varieties (5.5% APV)
Westbrook Brewing Co. - Mt. Pleasant, SC

2X STOUT

Dark Milk stout. Flavors of roasted malt, and coffee. Familiar creamy. (7.5% APV)
Southern Tier Brewing Co. - Lakewood, NY

MEXICAN CAME

22oz. [20]
Imperial Stout aged on coffee nibs, vanilla beans, cinnamon sticks & fresh habaneros (10.5% APV)
Westbrook Brewing Co. - Mt. Pleasant, SC

CAPTAIN LAWRENCE PUMPKIN ALE

Imperial Pumpkin Ale. Spiced with pureed pumpkins & warm spices. (5% APV)
Captain Lawrence Brewing - Elmsford, NY

REGIONAL SODAS [5]

CHEERWINE
Salisbury, NC

JOHNNIE RYAN CREME SODA
Niagara Falls, NY

BUBBLE UP
Sandusky, OH

BIG RED
Waco, TX

NESBITT’S ORANGE
Los Angeles, CA

NUGRAPE
Atlanta, GA

DAD’S ROOT BEER
Chicago, IL

BLEINHAM’S HOT GINGER ALE
Blacksburg, SC

BRUNCH COCKTAILS [14]

PORCH SWING SWIZZLE
Woodford Reserve Bourbon, Velvet Falernum,
Ginger Juice, Mint Syrup, Ginger Beer

TIPSY PALMER
Sweet Tea, Fresh Mint
choice of Vodka or Bourbon

SUNDAY UPSTATE
Red Jacket Orchard Apple Cider, Spiced Rum,
Brandy, Cardamaro, Lemon, Club Soda

THAT CYNAR DRINK
Cynar, Cocchi Sweet Vermouth,
Fresh Orange, Fresh Lemon

G4
Iced Green Tea, Gin,
Koval Ginger Liqueur, Fresh Ginger Juice

SPICY BLOODY
Vodka, Spiced Tomato Juice,
Horseradish, Celery

QUEEN MARY
Corsair Triple Smoke Whiskey,
Spicy Tomato Juice, Housemade Pickles

HOLA KITTY
Kitten Coffee, 1921 Tequila Creme available iced or hot

RHETT & SCARLETT
Town Branch Bourbon,
Cheerwine, Salted Peanuts

DOWN THE HATCH
Fidencio Mezcal, Blood Orange,
Tipsy’s Habanero Jelly, Elderflower Syrup,
Bitter Tears Blood Orange-Ginger Bitters

DRAUGHT BEER

Bell’s Best Brown [8]
Toasty, but not heavy. Brown Ale with
hints of caramel and cocoa. (5.8% APV)
Bell’s Brewery, Kalamazoo, MI

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Against the Grain Brewery - Louisville, KY

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Captain Lawrence Brewing - Elmsford, NY
BOOZEY BRUNCH PITCHERS

{35}

JOLENE
Grapefruit Juice, Whiskey, Mint,
Peychaud's, Bitter Lemon Soda

RISE & SHINE
Vodka, Housemade Limoncello,
Thyme Syrup, Fever Tree Bitter Lemon Soda

SUNDAY UPSTATE
Red Jacket Orchard Apple Cider,
Benedictine, Cardamaro, Lemon, Apples

THAT CYNAR DRINK
Cynar, Carpano Antica Vermouth,
Fresh Orange Juice, Lemon

G4
Iced Green Tea, Gin, Ginger Juice,
Ginger Liqueur, Honey Water, Fresh Mint

DANDY SANGRIA
Red Wine, Fresh OJ & Grapefruit
Brandy, Citrus Liqueur

KNOCK ONE BACK

{13}

DILLY BACK
Shot of Whiskey
Shot of Dilly Pickle Juice

THAT’S INTENSE
Shot of Whiskey
Shot of Barrows Intense Ginger Liqueur

OCTOBERMAKER
Shot of Whisky
Bell’s Best Brown Ale

WE NOW DELIVER via CAVIAR
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Belly-Filling Goodness™