

## SIDES & SMALL PLATES

DEVILED EGGS *GF* ..... {6}

CHEDDAR CORNBREAD ..... {5}  
*choice of: Honey Butter or Hot Pepper Jelly*

ROCKLAND PLANTATION GRITS ..... {8}  
*top with: Cheddar, Bacon or Mushrooms {add 2}*

BOURBON CHICKEN LIVER MOUSSE ..... {12}  
 Green Tomato Marmalade, Grilled Toast

POST OAK SMOKED BACON ..... {9}  
*choice of: Fried Crispy or Maple Glazed GF*

FRIED PICKLES ..... {8}  
 Buttermilk Dressing

GRANOLA *with Nonfat Greek Yogurt* ..... {12}  
 Benne Seed, Flax, Nut & Cornflake Granola,  
*with Seasonal Preserves GF*



Gluten-Free & Vegan Options  
 noted with *GF & V*

*items prepared in a kitchen that uses dairy and gluten*

BRUNCH served 10a-5p  
 Items with \* are not available after 4:30p  
 Exact times subject to change

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.

EXECUTIVE CHEF TY-LÖR BORING  
 10.24.14

## 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  
*add bacon, pimento cheese, or cheddar {2 each}*

**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 *on Butter-Griddled Texas Toast*

**\* MIGAS** {17}  
 Soft-Scrambled Eggs, Housemade Sausage,  
 Smoked Peppers, Cotija, & Crispy Corn Tortillas  
*with avocado smash, pico de gallo, & refried black beans GF*

**\* PIG IN A POKE** {18}  
 Stone-Ground Grits, Andouille Sausage,  
 Two Poached Eggs, Mixed Baby Lettuce, Toast

**\* 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

**AVOCADO TOAST** {17}  
 Avocado Smash, Tomato Jam, Baby Lettuce  
*on Gluten-Free Seeded Health Bread GF/V*

**\* THE FARMSTAND** {18}  
 Two Poached Eggs, Basil Pistou, Seasonal Veggies,  
 Bitter Greens, Raw Almonds, Breadcrumbs *GF*

**SHRIMP & GRITS** {17}  
 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** {8/16}  
 Raffetto's Cavatelli, Grafton Cheddar,  
 Cornbread Breadcrumbs

## CREATE-A-BISCUIT

SWEET or SAVORY {5}

VEGAN & GLUTEN-FREE {5}

BISCUIT BOMB {9}

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  
 olli's virginia ham • oak smoked bacon  
 andouille

## SWEETS

**\* BUTTERMILK PANCAKES** ..... {14}  
 Seasonal Preserves & Upstate Maple

**\* CRISPY WAFFLES** ..... {16}  
*choice of:*  
 Buttermilk with Seasonal Preserves & Upstate Maple  
 Cinnamon Pecan with Smoked Maple  
 Bananas & White Chocolate Creme with Toffee

## SALADS

**BROOKLYN GRANGE SIMPLE SALAD** ..... {10}  
 Apple Cider-Pickled Carrots, 7 herbs,  
 Roasted Garlic Oil *GF/V*

**TUSCAN KALE SALAD** ..... {14}  
 Raw Almonds, Pecorino di Fossa,  
 Crispy Shallots, Mushroom Vinaigrette *GF*

**EXTRA FANCY FRUIT SALAD** ..... {11}  
 Candied Ginger & Upstate Honey *GF*

## BISCUIT BOMB™

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

## WINES BY THE GLASS

### BUBBLES

#### Champagne {18}

Carnard-Duchene 'Leonie' - Reims, France NV

#### Prosecco {12}

Collalbrigo Brut - Veneto, Italy NV

#### Cava {10}

Casas Del Mar Brut - Penedès, Spain NV

### ROSÉ

#### Côtes de Provence 'Sainte-Victoire' {13}

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 Bila-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'Neill Vinters - Larkspur, CA 2012

#### Carignan {13}

Château de Maris - Languedoc-Roussillon, France 2012

#### Petite Sirah 'North Coast' {14}

Ramsay - Oakville, CA 2013

## 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,  
Tippy's Habanero Jelly, Elderflower Syrup,  
Bitter Tears Blood Orange-Ginger Bitters

## 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 Hewe's Crab, Graniwinkle & Harrison  
to create a rich fruity cider with lively acidity

## REGIONAL SODAS

{5}

### CHEERWINE

*Salisbury, NC*

### JOHNNIE RYAN CREME SODA

*Niagra 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

*Bleinham, SC*

## 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*

### Narragansett Lager {8}

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

### Evil Twin 'The Cowboy' {9}

Smoked Pilsner (5.5% APV)  
*Two Roads Brewing Co. - Stratford, CT*

### Southern Tier Pumking {9}

Imperial Pumpkin Ale. Warm spices,  
malty sweetness. (8.6%APV)  
*Southern Tier Brewing Co. - Lakewood, NY*

## LARGE FORMAT BEER

### Bay & Pepper Your Bretts 750mL {36}

Farmhouse-style Saison brewed with Turkish  
bay leaves & Tellicherry 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  
peppercorns and bottled conditioned  
with brettanomyces (7% APV)  
*Westbrook Brewing Co. - Mt. Pleasant, SC*

### Mexican Cake 22oz. {20}

Imperial Stout aged on cocoa nibs, vanilla beans,  
cinnamon sticks & fresh habaneros (10.5% APV)  
*Westbrook Brewing Co. - Mt. Pleasant, SC*

## BEER IN CANS & BOTTLES

### White Thai {7}

Belgian witbier. Fresh lemongrass,  
ginger root & Sorachi Ace hops (5% APV)  
*Westbrook Brewing Co. - Mt. Pleasant, SC*

### One Claw Rye Pale Ale {7}

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

### 2x Stout {8}

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

### Captain Lawrence Pumpkin Ale {7}

Amber Ale. Brewed with pureed  
pumpkins & warm spices. (5% APV)  
*Captain Lawrence Brewing - Elmsford, NY*

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## BOOZEY BRUNCH PITCHERS

{ \$35 }

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### 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

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## KNOCK ONE BACK

{ \$13 }

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### 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 Whiskey  
Bell's Best Brown Ale

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