

Our seasonally-driven menu is crafted with quality ingredients from our community of farmers, watermen, foragers, and local food artisans.

# COCKTAILS

CLASSIC BLOODY MARY 11 cucumber turmeric infused cirus vodka, bacon

SPICY MARY 12 cucumber turmeric infused cirus vodka bacon, aji amarillo hot sauce, tipsy onion

MORNING BUZZ 10 crucible cold brew, belle isle cold brew moonshine frangelico, hickory syrup sweet cream

BRUNCH PUNCH 11 cachaça brazilian rum, partner vermouth lime & pineapple juice

9

MIMOSA cava with orange, grapefruit, cranberry or pineapple juice

## **DRINKS**

crucible coffee roasters "before the dawn" dark roast 3 selection of carytown loose leaf teas 3 natalie's fresh pressed orange or grapefruit juice 5

zynodoa

### BRULÉED CAST IRON CORNBREAD

mainstreet farmstead butter, concord grape jam

### **ROOSTER CROWS**

SEASONAL HARVEST HASH

chef's selection of seasonal produce, crispy potatoes
edward's surry sausage, sunny side up eggs

CORNBREAD FRENCH TOAST candied macadamia nuts, toasted coconut, mojito syrup whipped cream

12

#### ZYNODOA'S EGGS BENEDICT

poached eggs, hollandaise, home fries, english muffin kite's country ham 15 burner's braised beef cheek 18

FARMER'S BREAKFAST 15 edward's surry sausage, autumn olive farm bacon soft scrambled eggs, home fries, biscuit

BURNER'S BEEF COUNTRY FRIED STEAK

cracked black pepper gravy, home fries

add polyface farm eggs 4

# SIDES

housemade biscuit 4
edward's bacon 5
polyface farm eggs 4
crispy home fries 4
edward's surry sausage links 5

Items with an \* may be served raw, undercooked or unpasteurized. Consuming raw of undercooked meat, poultry, seafood, shellfish, dairy or eggs may increase your risk of food-borne illness.

### HIGH NOON

STFAK & FGGS 22 burner's skirt steak, soft scrambled eggs, home fries black garlic steak sauce THE AFTERNOON NAP 17 open-faced biscuit, southern fried polyface farm chicken bacon jam, house pickled onions, home fries **ROCK SHRIMP & GRITS** 18 anson mills cheddar grits, bell peppers & onions smokey tomato broth KELLUM'S CORNMEAL FRIED OYSTERS\* 14 curry aioli, frisée FROM THE FIFI D VAN DEESEL FARM ROASTED BEET SALAD baby arugula, oranges, smokey blue cheese, toasted quinoa mustard vinaigrette LOCAL BLACK GARLIC CAESAR 8 fresh2o growers bibb lettuce, cornbread croutons parmesan reggiano add to either salad: chicken 8 | steak 15

## **SWEETS**

DARK CHOCOLATE "CHAMBORD" TORTE mint cookie crumble, house made peppermint patty

HUMMINGBIRD CAKE 8
banana, pineapple, georgia pecans, whipped cream