

brunch **KITCHEN** lunch



SNACKS & APPS

PARMESAN GARLIC FRIES \$7

Hand-cut french fries tossed in Parmesan cheese & a garlic butter sauce. Served with a side of chipotle Aioli. + 40 Mile Beer Cheese | \$1 **GF** **V**

SPICED SWEET POTATO FRIES \$8

Sweet and salty sweet potato fries tossed in cayenne seasoning mix and served with a side of chipotle aioli. **GF** **V**

THREE NOTCH'D HUMMUS \$8

House-made hummus topped with olive tapenade and served with fried pita bread.

PRETZEL BITES \$8 **V**

House-made pretzels seasoned with sea salt and served with 40 mile beer cheese & Hydraulion whole grain mustard.

CHICKEN WINGS \$12 **GF**

Six fried wings served with your choice of blue cheese or ranch, paired with celery, & tossed in your choice of sauce:

- Sweet & Sweaty
- Root Beer BBQ
- Honey Sriracha
- Garlic Parmesan

*BISCUITS & GRAVY \$8

Two buttermilk biscuits with house-made local sausage gravy.

DEVILED EGGS \$8 **V**

Horseradish filled eggs topped with Applewood bacon & pickled fresno chilis

GF *Gluten free*

V *Vegetarian*

BRUNCH

CHICKEN & WAFFLES \$15

Four house-made waffles with whipped cream, maple syrup, & chopped nuts

AVOCADO TOAST \$14 **V**

Two poached eggs, house-made guacamole, shaved radishes, Japanese shichimi spice mix, served with brunch potatoes.

QUICHE \$13

Baked custard in a pastry shell filled with ham & Mainstreet Farm Chive Cheddar Cheese, & served with a small side salad.

VEGAN RANCHEROS \$15 **V**

Three fried corn tortillas, chili braised tofu, black beans, guacamole, vegan chipotle aioli, & cilantro.

BREAKFAST TACOS \$15

Three flour tortillas filled with scrambled eggs, cheddar, cheese, jalapenos, fire roasted salsa, & chipotle aioli.

OMELETTE \$14 **GF**

Egg omelette stuffed with mushrooms & swiss cheese, topped with hollandaise sauce, & served with brunch potatoes.

*SOUTHERN BENEDICT \$15

Poached eggs, Canadian bacon, buttermilk biscuits, topped with hollandaise sauce, served with brunch potatoes.

*FULL SOUTHERN \$15

Sausage gravy & buttermilk biscuits, topped with applewood smoked bacon & scrambled eggs, served with brunch potatoes.

*SO WE MEAT EGGAIN \$20

Grilled flat iron steak, eggs any style, buttermilk biscuits, sausage gravy, bacon, served with brunch potatoes.

BURGERS & SANDWICHES

*HAMBURGER \$13

- +Cheese | \$1
- +Fried Egg | \$1.5
- +Applewood Smoked Bacon | \$2

Build your own burger by adding on: lettuce, tomato, onion, Minute Man marinated pickles, mayonnaise, ketchup, or mustard (upon request). Served with your choice of brunch potatoes, french fries, or side salad.

*2ND STREET BURGER \$15

Local beef patty, cheddar cheese, Canadian bacon, fried egg, hollandaise sauce, on butter roll, with your choice of brunch potatoes, french fries, or side salad.

*PANAMANIAN POPPER BURGER \$15

Local beef patty, pickled shallots, Panamanian habanero aioli, tomato, guacamole, pepperjack cheese, on a butter roll, with your choice of brunch potatoes, french fries, or side salad.

CHICKEN & WAFFLE SLIDERS \$14

Bacon waffles, fried chicken tenders, maple mustard mayonnaise, & mixed greens, with your choice of brunch potatoes, french fries, or side salad.

C-VILLE HOT CHICKEN SANDWICH \$15

Fried chicken breast, cayenne chili paste, mixed greens, Minute Man marinated pickles, mayonnaise, on a butter roll, served with your choice of brunch potatoes, french fries, or side salad.

Gluten free buns are available upon request.

cocktails **BRUNCH** mocktails

TEQUILA SUNRISE MIMOSA \$11

Exotico Tequila, Prosecco, freshly squeezed orange juice, & grenadine.

SPICY BLOODY MARY \$11

Spirits of the Blue Ridge Vodka, house-made Bloody Mary mix, tabasco, cajun rim, & garnished with queen olives, lemon, & lime wedges.

CITRUS SANGRIA \$9

Sauvignon Blanc, Vitae Orange Liqueur, citrus fruits, mint, & soda water.

SOUPS & SALADS

HOUSE SALAD \$9 **V**

Mixed greens, shaved red onion, cucumber, carrots, tomato, croutons, & honey mustard dressing.

+Grilled Chicken | \$5

+Fried Chicken | \$5

+Sliced Flat Iron Steak* | \$11

SPRING SALAD \$8 **V**

Mixed greens, pickled spring onions, radish, cucumber, carrots, fennel, asparagus, & fines herbes vinaigrette.

+Grilled Chicken | \$5

+Fried Chicken | \$5

+Sliced Flat Iron Steak | \$11

TRAIL BLAZIN' CHILI \$6 **GF**

Chili with beef & black beans, topped with red onions & sour cream.

CREAM OF ASPARAGUS & WATERCRESS SOUP \$5 **V**

Garnished with a lemon whip cream & jalapenos.

SWEETS

CHOCOLATE FUDGE BROWNIE \$8 **V GF**

Flourless chocolate brownie, vanilla ice cream, chocolate & caramel sauces.

DULCE DE LECHE BREAD PUDDING \$8 **V**

Vanilla ice cream, caramel sauce, & pecans.

MINI ME

All children 12 & under may choose hand-cut fries or applesauce as sides. For dessert please select a scoop of Homestead Creamery chocolate or vanilla ice cream.

WAFFLES \$7 **V**

Two house-made waffles with maple syrup.

KIDS EGGS \$7 **GF V**

Eggs your way: scrambled with or without cheese, over-easy, over-medium, over-hard, or sunny-side-up.

BREAKFAST TACOS \$7 **V**

Two flour tortillas filled with scrambled eggs & topped with cheddar cheese.

MAC-&CHEESE \$7 **V**

Noodles with creamy cheese sauce, topped with cheesy crunch.

THE HOPPY MEAL \$7 **V**

Three Notch'd hummus, fried pita bread, cucumbers, carrots, & ranch dressing.

CHICKEN STRIPS \$7

Two each grilled or fried, served with honey mustard.

HOT DOG \$7

All beef sausage with potato bun. Add ketchup or mustard (upon request).

KIDS drinks

Apple Juice | Orange Juice | Milk | Craft Soda | \$1.50

SIDES

BACON \$4 **GF**

Applewood smoked bacon or Canadian bacon

BUTTERMILK BISCUIT \$2 **V**

House-made buttermilk biscuit.

BRUNCH POTATOES \$4 **V GF**

House-made potatoes seasoned with sea salt.

EGG(S) YOUR WAY \$3 **V GF**

Scrambled with or without cheese, over-easy, over-medium, over-hard, or sunny-side-up.

WAFFLES **V**

Two \$4 Four \$6

*Alert your server to food allergies and any questions regarding dietary modifications.

*Consuming raw and/or undercooked meats may increase your risk of foodborne illness.

All unclosed tabs will incur a 20% service charge.

GF Gluten free

V Vegetarian