

# Brunch Menu

## Start

- Handmade Biscuits & Sage Cream Gravy or House-Made Jam...** \$5      **add house-made country sausage...**\$6
- Antipasti** - an assortment of cheeses, olives, fruit, and cured meats...\$15
- Roasted Fingerling Potatoes** – tossed in garlic butter... \$7
- Scottish Salmon Dip** – with English cucumber, crostini & crudité... \$10
- Hurricane Shrimp** – spicy fried shrimp, hurricane sauce, chives... \$11
- Marinated Olives & Spiced Walnuts** – house marinated Olives with sweet spiced Walnuts... \$8
- East Nashville Hot Chicken** – boneless Amish chicken, bleu cheese or feta, thyme buttermilk ranch...\$9
- East Nashville Hot Cauliflower** – bleu cheese or feta, thyme buttermilk ranch...\$9

## Leaves

- Arcadian Chopped** – Arcadian mixed lettuce, feta, sliced radish, English cucumber, Marcona almonds & honey brown mustard... \$7
- Baby Kale & Beet Salad** – honey herb goat cheese, spicy candied walnut, rosemary cider vinaigrette... \$9
- Caesar** – artisan romaine & arugula, pecorino, parmesan croutons, house-made Caesar dressing & tomato-oregano vinaigrette... \$8
- Artisan Romaine Wedge** – chopped bacon, bleu cheese, red onion, baby heirloom tomatoes, thyme buttermilk ranch & balsamic reduction... \$8
- Citrus & Arugula**—sweet pickled red onion, shaved pecorino & chili red wine vinaigrette... \$12
- Add to any Leaves or plates on the side:**
- |                                    |                                |                                 |
|------------------------------------|--------------------------------|---------------------------------|
| Sautéed or Fried Broccolini... \$4 | Grilled Scottish Salmon... \$9 | Grilled or Fried Chicken... \$6 |
| Grilled Jumbo Gulf Shrimp... \$8   | Poached Egg... \$2             |                                 |

## Chef's Brunch Plates

- Proper Breakfast** – house-made country sausage, eggs, stone ground grits, fingerling potatoes, biscuit, sage cream gravy, fresh fruit... \$19
- Chef's Fabulous French Toast** – today's flavor, 3 berry puree, clover honey, Applewood smoked bacon or fresh fruit... \$12
- Frittata** – today's 4 egg Italian omelet, chili red wine dressed Arcadian greens, Applewood smoked bacon... \$13
- Shrimp & Grits** – grilled shrimp over stone ground grits, sautéed Arcadian greens, today's pesto and a poached egg... \$21
- Petite Filet Mignon & Eggs** – certified Hereford tenderloin, country potato hash, sautéed Broccolini & red wine glaze... \$31
- Ribeye & Egg** – USDA Choice, fingerling potatoes, herb roasted cremini mushrooms, pan-seared asparagus & jalapeno butter... \$36
- Fried Pork Tenderloin Biscuits** – buttermilk biscuits open face, cream gravy, eggs, country potato hash... \$18
- Amish Chicken & Eggs** – fried or grilled chicken, mushroom, onions, peppers & rojo sauce, stone ground grits, haricot verts... \$18
- Chopped Steak & Egg**—house ground chopped steak, white cheddar, mushroom, onions, peppers & rojo sauce, country potato hash... \$18

## Between the Breads

with choice of French fries, country potato hash, or today's soup

Add Bacon...\$2

Add Fried Egg...\$2

Add Roasted Sweet Peppers...\$2

Add Roasted Cremini Mushrooms...\$2

- In-House Ground Cheeseburger** – butcher ground chuck & ribeye, tomato, baby romaine, sweet pickled onion & English cucumber chips...\$15
- Amish Chicken Sandwich**- fried, grilled or **East Nashville Hot Chicken**, tomato, baby romaine, sweet pickled onion & English cucumber chips ...\$13
- B.L.T.E.** - bacon, arugula, Tennessee grown yellow tomato, egg & your choice of cheese all served on grilled house made focaccia...\$14
- Grilled Roasted Red Pepper & Pesto** – house made French bread, swiss cheese, pickled red onion, fresh arugula... \$14  
(ask your server for today's pesto)

\***Cheese Selection**- American, Smoked Gouda, Aged White Cheddar, Swiss, Buttermilk Bleu, or Feta