



SUNDAY BRUNCH

SERVED FROM 10AM - 3 PM

SNACKS

AVOCADO TOAST

Whole Grain Toast, Smashed Avocado, Chili Flakes, Olive Oil, Crispy Cilantro | **\$7**
Add Poached Eggs +\$2

OYSTER ON A HALF SHELL (6) ^{GF}

Mignonette, Cocktail Sauce, Lemon | **\$16**

ROASTED GARLIC HUMMUS ^V

Crispy Chickpea, Camelot Valley Goat Cheese, Toasted Cumin, Grilled Pita | **\$9**
Gluten Free Upon Request

VEGGIE BOARD ^V

Crispy Brussel Sprouts, Nashville Hot Cauliflower, Roasted Garlic Hummus, Chow Chow | **\$16**

CAST IRON BAKED CRAB DIP

Crab, Local Cheese, Aleppo Pepper, Crostini | **\$15**

CRISPY BRUSSELS SPROUTS ^{GF/V}

Chili, Lime, Honey | **\$9**

ARTISAN MEATS & CHEESES

Served with Chef Inspired Accompaniments | **\$18**

SOUP OF THE DAY | **\$MP**

SHRIMP SALSA ^{GF}

Mango Pico De Gallo, Avocado, Corn Chips | **\$12**

SIDES

SMOKED BACON | **\$4**

SAUSAGE LINKS | **\$4**

COUNTRY HAM | **\$4**

FRESH SEASONAL FRUIT | **\$4**

HOME FRIES | **\$3**

SAUSAGE GRAVY AND BISCUITS | **\$6**

TOASTED BREAD

Choice of White, Wheat, or Rye Whipped Butter & Jelly | **\$3**

KIDS

KIDS BRUNCH

Choice of (1) Pancakes, French Toast, or Scrambled Eggs, Choice of (2) Sides | **\$7**

BRUNCH

CHICKEN & BISCUITS

Southern Fried Chicken, Fried Eggs, Sausage Gravy, Buttermilk Biscuits, Home Fries | **\$14**

BREAKFAST BURRITO

Jalapeno Cheddar Tortilla, Scrambled Eggs, Sausage, Onions, Peppers, Pico De Gallo, White Cheddar Sauce with Home Fries | **\$12**

CINNAMON FRENCH TOAST

Cream Cheese Icing | **\$8**

GREYSTONE BREAKFAST

Two Eggs, Home Fries, Toast with Bacon or Ham or Sausage | **\$11**

SMOKED SALMON BENEDICT

Tomato, Avocado, Old Bay, Toasted English Muffin | **\$16**

EGGS BENEDICT

Smoked Weavers Ham, Poached Eggs, Hollandaise Sauce, Toasted English Muffin | **\$14**

CAST IRON OMELETTE

Chef's Seasonal Preparation, Home Fries | **\$MP**

STEAK & EGGS

6oz New York Strip, Hollandaise Sunny Side Up Eggs, Home Fries, Toast | **\$18**

GREYSTONE BURGER

Cooper Sharp American, L&T, Special Sauce, Bread and Butter Pickles | **\$14***
Impossible Burger | **\$16**
Add Bacon +\$2

BUTTERMILK PANCAKES ^V

Whipped Butter, Maple Syrup | **\$8**
Add Blueberries or Chocolate Chips +\$2

GREEK SALAD ^{GF/V}

Romaine, Baby Arugula, Cherry Tomato, Crispy Chickpea, Cucumber, Red Onion, Kalamata Olive, Feta, Banana Pepper, Greek Dressing | **\$12**

BUTTER SALAD ^{GF/V}

Green Apple, Blue Cheese, Candied Walnuts, Champagne Vinaigrette | **\$6 / \$12**

"THE KITCHEN SINK"

3 Scrambled Eggs, Local Cheddar, Country Ham, Home Fries, Biscuit, Pork Sausage Gravy | **\$15**

DAY DRINKING

PEACH BELLINI

Peach Nectar, Brut Sparkling Wine | **\$8**

MIMOSA

Fresh Squeezed Orange Juice, Triple Sec, Brut Sparkling Wine | **\$7**

BLOODY MARY

Vodka, Special House Tomato Juice, Celery, Pickle, Beef Stick | **\$9**

BLOODY MARIA

Jalapeno Tequila, Spicy Rim, Pepper Bacon, Pickled Jalapeno | **\$10**

BREWHOUSE ESPRESSO MARTINI

Cold Brew Coffee, Dead Lighting Whipped Vodka, Midstate Distillery Coffee Liqueur | **\$13**

BLUE RASPBERRY MOSCATO MIMOSAS | **\$8**

PINK WHITNEY COSMO

Pink Whitney, Cranberry, Sprite | **\$7**

STRAWBERRY TEQUILA MOJITO

Strawberry Infused Sauza, Fresh Muddled Mint and Lime, Soda Water | **\$10**

SOUTHERN PEACH

Peach Schnapps, Pink Whitney, Pino Grigio | **\$8**

COLD BREWED COFFEE | **\$4**

COFFEE OR HOT TEA | **\$3**

JUICES

Orange Juice, Grapefruit Juice, Apple Juice, Cranberry Juice, Grape Juice | **\$3**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

"V" indicates item can be prepared Vegetarian
"GF" indicates item can be prepared Gluten Free