

Brunch without booze is just breakfast.

WEEKENDER MENU

SATURDAY & SUNDAY 9AM-2PM

JW BREAKFAST SIGNATURES

Nashville Chicken & Biscuits | house made buttered biscuit, brown sugar & cayenne glazed chicken tenders, | 2 | eggs your style, smoked gouda 13 *

Breakfast Tacos | 2 | chorizo, scrambled eggs, queso fresco, cilantro, corn tortillas, home fries 12 GFA

Quiche | Canadian bacon, roasted red peppers, green onion, swiss & parmesan, home fries, local greens, apple cider vinaigrette 11

BELT | Farm to Market sourdough, bacon, | 1 | egg your style, lettuce, tomato, pepper jack, cracked pepper mayo, home fries 11 * GFA

Ultimate Biscuits & Gravy | house biscuits & sausage gravy, applewood smoked bacon, | 2 | eggs your style, home fries, shredded cheddar 13 *

French Toast | fried Farm to Market challah, honey whipped cream, berries, syrup 12

Beignets | 4 | fried pastry, local honey, powdered sugar 5

Belgian Waffle | honey, whipped cream, strawberries, blueberries, syrup, powdered sugar 10

OMELETTES & BENNY'S

WITH CHOICE OF HOME FRIES, HASH BROWNS, OR WHITE CHEDDAR GRITS

Goat Cheese Omelette | local mushrooms, sundried tomatoes and goat cheese 12 GFA

Omelette du Fromage | white cheddar, provolone, smoked gouda 11 GFA

Garden Omelette | local mushrooms & kale, peppers, tomato, parmesan 12 GFA

Tres Carnes Omelette | pancetta, sausage, canadian bacon, white cheddar 12 GFA

Pancetta Benny | pancetta, english muffin, poached eggs, béarnaise 13 * GFA

Blue Crab Benny | seared crab cakes, english muffin, poached eggs, béarnaise 14 *

CLASSIC BREAKFAST

local egg * GF	1.5
pork sausage patties 2 GF	4
hickory smoked bacon 4 GF	4
biscuit & gravy	5
home fries or hash browns	3
white cheddar grits	4

BUILD YOUR PERFECT PLATE

english muffin, biscuit, or toast	1.5
gluten free toast GF	2
ricotta pancake 1	4
gluten free pancake 1 GF	5
cinnamon roll	5
fruit	5.5

ADD-ONS

local mushrooms	2	blueberries	1.5
cheese	1	pecans	1.5
peppers & onions	1	dried cranberries	1.5
small gravy	2	chocolate chips	1.5

20% gratuity will be added for parties of 8 and larger.

SOUPS, SALADS & SANDWICHES

Soup | Tomato Basil Bisque or Soup of the Day Bowl 6 | Cup 4 GFA

Caesar | Two Sisters Farm romaine, parmesan, croutons, traditional

Caesar dressing; tossed 9/6 * GFA

Salmon Burger | house-made Faroe Island salmon patty, lettuce, tomato, onion, remoulade, Farm to Market egg bun 15 GFA

Grain Bowl | quinoa, barley, lentils, shredded kale, roasted red beets, whipped sweet potatoes, feta, dried cherries, balsamic vinaigrette 13 GFA

Warm Apple Salad | spinach, warmed apples, bacon & roasted red beets, boursin cheese, apple cider vinaigrette 14 GFA

Spaghetti Squash Bake | sautéed spaghetti squash & kale, tomato basil cream sauce, provolone, Farm to Market rolls 15 GFA/V

White Cheddar Mac | jumbo elbow pasta tossed in house cream sauce, crispy shallots 13 GFA/V

Roasted Veggie | tomato, caramelized onions, local mushrooms, greens, goat cheese, whole wheat bread, side or soup 12 GFA/V

Brunch Burger | house-ground tenderloin & bacon patty, | 1 | egg your style, boursin cheese, arugula, caramelized onions, cracked pepper mayo, Farm to Market egg bun, side or soup 17 * GFA

ADULT BEVVIES

Hard Up Mimosa | 360 Mandarin Orange Vodka, prosecco 7

Mimosa | prosecco, choice of cranberry, pineapple, apple, grapefruit, hibiscus, or fresh orange juice 6

Momosa | sparkling red wine, cranberry juice 6

Dadmosa | Johnny's Blue Collar Lager, fresh orange juice 5

Red Sangria | red wine, brandy, triple sec, fruit juices 6

Moscow Mule | 360 vodka, fresh lime, ginger beer 6

Bloody Mary | pepper-infused vodka, The Roots bloody Mary mix 6

Irish Cream & Coffee | house made Irish Cream, J. Wilson's blend J&S coffee 6

MISC. BEVERAGES

J. Wilson's Blend J&S Coffee 3

Iced Tea, Mighty Leaf Hot Tea 3

Hot Chocolate 3

Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist 3

Stubborn Soda Root Beer 3

Milk or Chocolate Milk 3 | 5

Juice 3 | 5

apple, cranberry, orange, pineapple, grapefruit, tomato

** GF-Gluten Free **GFA-Gluten Free Available - upon request— upcharges may apply

We are happy to accommodate any dietary needs. Please notify your server of any severe food allergies.

****Non Gluten Free items are cooked in the same oil or on our grill as Gluten Free items.**

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illness.

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J. WILSON'S