

Fall 2021  
September-November  
Breakfast/Brunch Menus

- *For parties of 4-15 guests, served family style unless otherwise requested*
- *All menus are customizable to fit your needs*
- *Additional courses, substitutions, or specific ingredient requests are always an option, but may add to the cost per person*
- *Please mention all allergies and dietary restrictions. Gluten Free, Dairy Free and Vegan options available*
- *Supplemental china and wine glass rentals available upon request*
- *Tax and tip not included*
- *Travel Fees may apply outside of Asheville*
- *A \$100 non-refundable deposit is required to book your date*

Sides

*Caramelized Bacon with Rosemary and Brown Sugar \$4*

*Sausage Patties \$3*

*Roasted Breakfast Potatoes with Peppers and Onions \$3*

*Pimento Cheese Grits \$3*

*Fluffy Buttermilk Biscuits with Honey Butter and Local Jam \$3*

*Fresh Fruit \$3*

*Baked Apple Coffee Cake \$3*

*Yogurt and Granola Mason Jar Parfait with Spiced Apple Compote \$3*

Mains

*Ham and White Cheddar Frittata with Scallion \$12*

*Vegetable Frittata with Spinach, Goat Cheese, and Roasted Butternut Squash \$12*

*Thick Cut Challah French Toast with Caramelized Granny Smith Apples and Candied Pecans \$14*

*NC Shrimp and Grits, Pimento Cheese, Scallion Cream, Crispy Bacon \$16*

*Poached Egg, Crab Cake, Toasted English Muffin, Hollandaise \$16*