

Summer 2021
June-August
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

Yogurt and Granola Mason Jar Parfait with Peaches \$3

Strawberry Scones \$3

Mains

Ham and White Cheddar Frittata with Scallion \$12

Vegetable Frittata with Summer Squash, Goat Cheese, \$12

Thick Cut Challah French Toast with Roasted Peaches, and Candied Pecans \$14

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

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

