

BRUNCH MENU

One brunch mimosa is included in the price of "EGGS" & "ENTREES".
(Dine-In only)

STARTERS

Seasonal Soup, vegetarian friendly blend of local produce & seasoning

Caesar Salad, romaine lettuce, Grana Padano cheese, spent grain croutons, housemade dressing

EGGS

Eggs Benedict, toast, Virginia-style ham, two poached eggs, Hollandaise, mixed green garnish, balsamic vinaigrette

Southern Benedict, housemade biscuit, bacon, two poached eggs, gravy, mixed green garnish, balsamic vinaigrette

Vegetable Omelet, summer squash, tomato, onion, herbs, mixed green garnish, balsamic vinaigrette

Ham Omelet, southern-style ham, cheddar cheese Mornay, mixed green garnish, balsamic vinaigrette

Tomato Frittata, Roma tomatoes, herbs, fresh mozzarella cheese, mixed green garnish, balsamic vinaigrette

Bacon Frittata, bacon, cheddar cheese, onion, mixed green garnish, balsamic vinaigrette

Sunday
10 AM - 2 PM

ENTREES

Chicken-Fried Chicken Plate, panko-breaded chicken breast, two eggs, home-fried potatoes, housemade biscuit, Southern gravy

Chicken-Fried Seitan Plate, panko-breaded meat substitute, two eggs, home-fried potatoes, housemade biscuit, Southern gravy

Southern Breakfast Plate, two eggs, bacon, home-fried potatoes, housemade biscuit

Scrambled Tofu Plate, seasoned tofu, vegetarian sausage, home-fried potatoes, housemade biscuit

Chicken & Waffle, panko-breaded chicken breast, waffle, maple mustard syrup

1892 Burger, house-ground beef patty, cheddar cheese, buttered bun, balsamic aioli, home-fried potatoes

"Impossible Burger", non-meat burger patty, cheddar cheese, buttered bun, balsamic aioli, home-fried potatoes

KIDS

Bacon & Eggs, two eggs, bacon

Biscuit & Gravy, housemade biscuit, Southern gravy, bacon

Waffle, with maple syrup

 Most Brunch dishes can be made vegetarian by substituting vegetarian sausage for bacon or ham.