

Sunday BRUNCH

APPETIZERS

Tavern Board | Small \$16 | Large \$30

Artisanal charcuterie & cheeses, house hot peppers in oil, olives, dried cherries, Marcona almonds, whole grain mustard, fig jam, grilled bread

Shrimp Cocktail | \$17

Old Bay poached jumbo shrimp, cocktail, lemon

Baked Brie | \$13

Served with fig jam, fresh berries, crusty bread | V

BBQ Flatbread | \$16

BBQ sauce, mozzarella & cheddar cheese, slow smoked beef brisket, caramelized onions

Sweet Monkey Bread | \$10 | VG

BREAKFAST

Crepes | \$15

Filled with sweet cream filling topped with fresh strawberries, blackberries, blueberries, Black Pepper maple bacon

Stuffed Pain Perdu | \$18

Thick sliced brioche bread custard dipped & seared golden brown filled with sweet cream, topped with fresh strawberries & blackberries, served with a blueberry maple syrup | V

Eggs Benedict | \$19

Toasted English muffin, Canadian bacon, hollandaise sauce served with French fries & a small Red Basket Farms red and green leaf lettuce salad with balsamic

Add crab \$8 | Add avocado \$5 | Add spinach \$4

Chicken & Waffles | \$22

House made cheddar corn waffle, crispy fried chicken breast, sausage gravy & a sriracha maple syrup, two eggs

Croque Madame | \$19

Thick cut brioche seared golden brown, thinly sliced ham & Swiss cheese, béchamel sauce, topped with a sunny up egg, served with French fries & a small Red basket farms red and green leaf lettuce salad

SALADS

Berry & Goat Cheese Salad | \$15

Artisan lettuce, blackberries, blueberries, strawberries, Mackenzie Creamery goat cheese, toasted slivered almonds, lemon honey poppyseed vinaigrette
Add chicken \$7 | Add salmon \$13

Zucchini Salad | \$14

Grilled zucchini, arugula, golden Italian, peppadew peppers, fresh mozzarella | VG | Add chicken \$7 | Add salmon \$13

Watermelon Salad | \$14

Watermelon, arugula, cotija cheese, teardrop peppers, crispy prosciutto, hot chili oil, vincotto, bacon glaze, candied pecans | VG | Add chicken \$7 | Add salmon \$13

Fire grilled Citrus Shrimp Salad | \$18

Skewered Fire grilled blackened jumbo tiger shrimp, Red Basket Farms arcadian mix, roasted red peppers, cucumber, feta. Mango chunks & teardrop peppers, ginger mandarin vinaigrette | Add chicken \$7 | Add salmon \$13

Artisan Lettuce Salad | \$12

Maytag blue cheese crumbles, toasted walnuts, cherries, roasted apples | VG
Add chicken \$7 | Add salmon \$13

HANDHOLDS

Crispy Chicken Sandwich | \$18

Brioche roll, pickles, Carolina gold BBQ, Swiss cheese, Brussel slaw in a vinegar base with French fries

Caprese Chicken Sandwich | \$18

Grilled chicken breast, topped with fresh heirloom tomatoes, fresh mozzarella, basil & a vincotto aioli served with French Fries

6 AM Burger | \$18

Heritage Hill Burger topped with egg, hashbrown, American cheese, maple aioli with French fries

PAI Burger | \$17

Lettuce, tomato, onion, choice of American cheddar, provolone, or fresh mozzarella served with French Fries

Crab Cake | \$19

Red Basket Farms arcadian mix, lemon chipotle aioli, red onions, tavern cheese spread served with French Fries

V = Vegan | VG = Vegetarian | DF = Dairy Free

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

***Our food is prepared in a common kitchen with items such as wheat, nuts, dairy, seafood, etc. If you have a severe allergy please understand there is a possibility your food may come in contact with them.*

