



## BRUNCH

EGGS BENEDICT \$14  
english muffin, country ham, hollandaise

BISCUIT AND GRAVY\* \$13  
carolina prosciutto, poached eggs

BUTTERMILK PANCAKES \$10  
maple syrup, whipped brown butter

BANKERS BREAKFAST\* \$13  
two eggs over medium, grits, bacon, toast

## LIGHTER SIDE

BRULÉED GRAPEFRUIT \$11  
sandy creek cheese, griddled bread

MADISON OATMEAL \$8  
bloomed raisin, seasonal fruit

YOGURT \$9  
seasonal fresh fruit, granola, honey

CHEF THOMAS CARD  
& COLLABORATIVE  
THIRD QUARTER 2017

\*these items are served raw or undercooked. Please note that consuming raw or undercooked meats, poultry, seafood and eggs may increase your risk of food borne illness.

## SIDES

HOUSE -MADE BREAKFAST MEATS \$5  
turkey bacon  
smoked sorghum bacon  
sausage

SKILLET POTATOES \$6

MICHAEL'S ENGLISH MUFFIN \$4  
butter, jam

GRITS \$4

SEASONAL BREAKFAST BREAD \$3

SEASONAL FRUIT \$6

## SNACKS

DEVILED EGGS \$7  
paprika, chive, bacon jam

SWEET POTATO CHIPS \$5  
lemon, avocado, pecan

FRIED OYSTERS \$10  
sweet chili sauce, cucumber, greens

## LUNCH

BABY MIXED GREENS \$7  
easter radish, fava bean, buttermilk

ARTISAN ROMAINE \$8  
radish, parmesan, confit garlic

ADD CHICKEN \$5 OR SHRIMP \$8

COBB SALAD \$14  
chicken, blue cheese, bacon, egg

DAILY SOUP \$7

GRILLED CHEESE \$12  
grafton cheddar, tomato chutney, arugula

B.L.T.A \$14  
shredded lettuce, aioli\*, sourdough

COUNTING HOUSE BIRD OR BURGER\* \$15  
onion jam, grafton cheddar,  
red hawk farm greens

CHICKEN AND DUMPLINGS \$15  
celery, scallion, carrot

ROASTED PORTABELLO GALETTE \$15  
squash, peppers, farmer's cheese

CROQUE MADAME \$12  
ham, emmental, sunny side farm egg\*