



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
beet, apple, parmesan, delicata squash

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
grifton cheddar, tomato chutney, arugula

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

COUNTING HOUSE BIRD OR BURGER* \$15
onion jam, grifton cheddar

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*