



## FROM THE BAR

THIS AIN'T HAVANA \$9  
don q rum, banana, pineapple, lime, coconut

FAMILIAR SPIRIT \$10  
sage vodka, pomegranate, bitters, lemon

DARLING NIKKI \$12  
old forester bourbon, dubonnet, strawberry,  
black pepper, coriander, lemon

BOTTOMLESS MIMOSAS \$15

## REFRESHERS

HOUSE MADE LEMONADE \$3.50

HOUSE MADE GINGER SODA \$4

MOCKTAIL \$6

CHEF THOMAS CARD  
& COLLABORATIVE  
FOURTH QUARTER 2018

\*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.

## BRUNCH

CH EGGS\* BENEDICT \$14  
english muffin, canadian bacon, hollandaise

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

BUTTERMILK PANCAKES \$ 10  
maple syrup, whipped brown butter

BANKERS BREAKFAST\* \$13  
two eggs\*, grits, breakfast meat, toast

SEASONAL FRENCH TOAST \$12

CHICKEN AND WAFFLES 15\$  
hot maple, pickles, brown butter

## LIGHTER SIDE

BRULÉED GRAPEFRUIT \$11  
sandy creek cheese, toast

MADISON OATMEAL \$8  
bloomed raisin, seasonal fruit

YOGURT \$9  
seasonal fresh fruit, granola, honey

## SIDES

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

MICHAEL'S ENGLISH MUFFIN \$4  
butter, jam

GRITS \$4

SKILLET POTATOES \$6

SEASONAL FRUIT \$6

SEASONAL BREAKFAST BREADS \$8

## SNACKS

DEVILED EGGS \$7  
paprika, chive, bacon jam

SWEET POTATO CHIPS \$5  
lemon, avocado, pecan

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

## LUNCH

ARTISAN LETTUCE \$7  
apple, butternut, pecan

ARTISAN ROMAINE \$8  
radish, parmesan, confit garlic

ADD CHICKEN \$5 OR SHRIMP \$8

COBB SALAD \$12  
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

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