

Brunch Menu

871 West 4th Street
Winston-Salem, NC
336-724-7600



omelettes

Served with your choice of two: housemade hashbrowns, grits, sautéed cinnamon apples or fresh fruit

- Pimento Cheese and Prosciutto Omelette**

housemade pimento cheese, prosciutto, baby spinach

13
- Greek Omelette**

mushrooms, feta cheese, tomatoes, baby spinach, banana peppers, kalamata olives

12
- Tuscan Omelette**

sun-dried tomatoes, prosciutto, baby spinach, caramelized onions, fresh Mozzarella

13
- Western Omelette**

sausage, peppers, onions, pepperjack cheese

12

from the griddle

- Classic Pancakes**

classic pancakes piled high and topped with whipped cream, dusted with powdered sugar and served with maple syrup
add chocolate chips - 2, fresh berries - 4

11
- French Toast**

strawberries, blueberries, cream cheese; or cinnamon apple, candied pecans, caramel

12
- Monte Cristo**

ham and swiss on texas toast, dipped in french toast batter then grilled and topped with powdered sugar, maple syrup and served with fresh fruit

12

salads

- Grilled Salmon Salad**

grilled salmon, mixed greens, tomato, goat cheese, purple onion, candied pecans

17
- Southwestern Chicken Caesar Salad**

romaine, sweet & tangy fried chicken, black beans, roasted corn, tortilla strips, Caesar dressing

15
- Filling Station Salad**

goat cheese, strawberries, blueberries, mandarin oranges, onion, candied pecans
add chicken - 6, salmon - 8, portabella - 4, shrimp - 7

14
- Grilled Chicken Salad**

grilled chicken, mixed greens, tomato, cucumber, purple onion, cheddar/jack cheeses, carrot & croutons

15

Dressings

Balsamic • Sesame-Ginger • Caesar
Ranch • Honey Mustard • Fat Free Raspberry

benedicts

Served with your choice of two: housemade hashbrowns, grits, sautéed cinnamon apples or fresh fruit

- Eggs Benedict**

two poached eggs and Canadian bacon on two toasted english muffins; topped with hollandaise sauce

14
- Crab Cake Benedict**

two poached eggs over our housemade crab cakes on two toasted english muffins; topped with hollandaise sauce

16
- Pork Belly Benedict**

thick-sliced applewood-smoked pork belly, two poached eggs, toasted english muffin, hollandaise sauce

14
- Napoleon Benedict**

(if available)
beef tenderloin medallions, crab cakes, baby spinach, two poached eggs, toasted english muffin, chipotle cream sauce

33
- Southwest Black Bean Benedict**

housemade black bean cakes, two poached eggs, toasted english muffin, fried spinach, chipotle cream

11
- Fried Chicken Benedict**

fried chicken, bacon, poached eggs & hollandaise on an english muffin

15

filling station favorites

- Steak and Eggs**

(if available)
4oz filet, two eggs any style, housemade hashbrowns and fresh fruit

25
- Signature Carolina Shrimp and Grits**

sautéed shrimp, spinach and Andouille sausage over fried grit cake topped with a spicy chipotle cream sauce and tomatoes

17
- Grilled Salmon**

fresh-grilled salmon topped with lemon-caper butter; served with housemade hashbrowns and fresh fruit

20
- Downtown Breakfast**

two eggs any style, choice of sausage or smoked bacon, housemade hashbrowns and toast

12
- Southwest Breakfast Bowl**

hashbrowns, Chorizo sausage, pico de gallo, onions, two eggs any style, chipotle cream sauce

14

kids menu

10

- Bacon and Eggs**

two eggs served with bacon strips and fresh fruit
- French Toast**

a smaller version of our classic french toast with bacon strips and fresh fruit
- Chicken Tenders**

housemade chicken tenders, served with hashbrowns and fresh fruit
- Classic or Chocolate Chip Pancakes**

three mini pancakes served with bacon strips and fresh fruit

• These items are served/offered raw, undercooked or cooked to order.
Consuming raw or undercooked meats may increase your risk of foodborne illness.

WINE LIST

SPARKLING

| | GL | BTL |
|--|-------|-----|
| Freixenet BLANC DE BLANCS, Cava, Spain | | 18 |
| Da Luca PROSECCO, Treviso, Italy | 187mL | 7 |
| Da Luca PROSECCO, Treviso, Italy | | 24 |
| Domaine Chandon ROSE BRUT, California | 187mL | 10 |
| Domaine Chandon ROSE BRUT, California | | 32 |
| Moet et Chandon Imperial BRUT, Epernay, France | | 65 |

ROSE

| | 6oz | 9oz | BTL |
|-----------------------|-----|-----|-----|
| Seaglass, California | 9 | 13 | 34 |
| Maison Saleya, France | 11 | 15 | 36 |

WHITES

SAUVIGNON BLANC

| | | | |
|--|----|----|----|
| Rodney Strong, Sonoma County, California | 9 | 13 | 34 |
| Jacques Dumont, Loire Valley, France | 10 | 14 | 35 |
| Brancott, Marlborough, New Zealand | 11 | 18 | 36 |

CHARDONNAY

| | | | |
|---|----|----|----|
| J. Lohr 'Riverstone,' Arroyo Seco, California | 9 | 13 | 34 |
| Theoleo, Arroyo Seco, California | 12 | 16 | 37 |
| La Crema, Sonoma Coast, California | 13 | 17 | 37 |
| Cakebread, Napa Valley, California | | | 55 |

ADDITIONAL WHITES

| | | | |
|---|---|----|----|
| Ruffino PINOT GRIGIO, Italy | 8 | 12 | 32 |
| La Torre PINOT GRIGIO, Italy | 9 | 13 | 34 |
| Toucas VINHO VERDE, Portugal | 9 | 13 | 34 |
| Chateau Ste. Michelle RIESLING, Columbia Valley, Washington | 8 | 12 | 32 |
| Villa Pozzi MOSCATO, Sicily, Italy | 8 | 12 | 32 |

REDS

PINOT NOIR

| | | | |
|--|----|----|----|
| Boen Tri-County, California | 12 | 16 | 37 |
| Meiomi, California | 13 | 17 | 37 |
| Belle Glos Dairyman Vineyard, Russian River Valley, California | | | 72 |

CABERNET SAUVIGNON

| | | | |
|---|----|----|----|
| J. Lohr 'Seven Oaks,' Paso Robles, California | 11 | 15 | 36 |
| Liberty School, California | 12 | 16 | 37 |
| Jordan, Alexander Valley, California | | | 80 |

ADDITIONAL REDS AND BLENDS

| | | | |
|---|----|----|----|
| Belasco de Baquedano 'Llama' MALBEC, Mendoza, Argentina | 10 | 14 | 35 |
| Killer Drop RED BLEND, Napa Valley, California | 11 | 15 | 36 |
| Unshackled by the Prisoner Wine Co. RED BLEND, California | 12 | 16 | 37 |
| Threadcount by Quilt RED BLEND, California | 13 | 17 | 37 |
| J. Lohr 'Los Osos' MERLOT, Paso Robles, California | 11 | 15 | 36 |
| Cakebread Cellars MERLOT, California | | | 70 |

DESSERTS

| | |
|----------------------------------|-------|
| Warm Chocolate Bourbon Pecan Pie | 7.00 |
| Served with ice cream | |
| Strawberry Dream Cake | 8.00 |
| Ultimate Hot Fudge Brownie | 6.00 |
| Served with ice cream | |
| Chocolate Lava Cake | 5.00 |
| Served with ice cream | |
| Cheesecake | 10.00 |

ASK YOUR SERVER ABOUT OUR SEASONAL DESSERTS