

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** 13
housemade pimento cheese, prosciutto, baby spinach
- Greek Omelette** 12
mushrooms, feta cheese, tomatoes, baby spinach, banana peppers, kalamata olives
- Tuscan Omelette** 13
sun-dried tomatoes, prosciutto, baby spinach, caramelized onions, fresh Mozzarella
- Western Omelette** 12
sausage, peppers, onions, pepperjack cheese

salads

- Grilled Salmon Salad** 17
grilled salmon, mixed greens, tomato, goat cheese, purple onion, candied pecans
- Southwestern Chicken Caesar Salad** 15
romaine, sweet & tangy fried chicken, black beans, roasted corn, tortilla strips, Caesar dressing
- Filling Station Salad** 14
goat cheese, strawberries, blueberries, mandarin oranges, onion, candied pecans
add chicken - 6, salmon - MP, portabella - 4, shrimp - 7
- Grilled Chicken Salad** 15
grilled chicken, mixed greens, tomato, cucumber, purple onion, cheddar/jack cheeses, carrot & croutons

Dressings

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

from the griddle

- Classic Pancakes** 11
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
- French Toast** 12
strawberries, blueberries, cream cheese; or cinnamon apple, candied pecans, caramel
- Monte Cristo** 12
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

benedicts

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

- Eggs Benedict** 14
two poached eggs and Canadian bacon on two toasted english muffins; topped with hollandaise sauce
- Crab Cake Benedict** 16
two poached eggs over our housemade crab cakes on two toasted english muffins; topped with hollandaise sauce
- Pork Belly Benedict** 14
thick-sliced applewood-smoked pork belly, two poached eggs, toasted english muffin, hollandaise sauce
- Napoleon Benedict** (if available) MP
beef tenderloin medallions, crab cakes, baby spinach, two poached eggs, toasted english muffin, chipotle cream sauce
- Southwest Black Bean Benedict** 11
housemade black bean cakes, two poached eggs, toasted english muffin, fried spinach, chipotle cream
- Fried Chicken Benedict** 15
fried chicken, bacon, poached eggs & hollandaise on an english muffin

filling station favorites

- Steak and Eggs** (if available) MP
4oz filet, two eggs any style, housemade hashbrowns and fresh fruit
- Signature Carolina Shrimp and Grits** 17
sautéed shrimp, spinach and Andouille sausage over fried grit cake topped with a spicy chipotle cream sauce and tomatoes
- Grilled Salmon** 20
fresh-grilled salmon topped with lemon-caper butter; served with housemade hashbrowns and fresh fruit
- Downtown Breakfast** 12
two eggs any style, choice of sausage or smoked bacon, housemade hashbrowns and toast
- Southwest Breakfast Bowl** 14
hashbrowns, Chorizo sausage, pico de gallo, onions, two eggs any style, chipotle cream sauce

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 french fries 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 BLANC, 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
Louis Jadot, France	11	15	36

WHITES

SAUVIGNON BLANC

Rodney Strong, Sonoma County, California	9	13	34
Jaques 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