

Brunch without booze is just breakfast.

WEEKENDER MENU

SATURDAY & SUNDAY 9AM-2PM

ADULT BEVVIES

Red Sangria | red wine, brandy, triple sec, fruit juices 4

Moscow Mule | 360 vodka, fresh lime, ginger beer 5

Mimosa | brut cava, choice of fresh-squeezed OJ, cranberry, pomegranate, pineapple,

Dad-Mosa | Johnny's Blue Collar Lager, fresh orange juice 5

Hard Up Mimosa | 360 Mandarin Orange Vodka, brut cava 7

Bloody Mary | pepper-infused vodka, The Roots bloody Mary mix 5

JW BREAKFAST SIGNATURES

Wilson's Breakfast Stack | applewood smoked bacon, | 2 | eggs your style, local mushrooms, home fries, peppers, onions, Tank 7 cheddar, side of gravy 13 *

Nashville Chicken and Biscuits | house made buttered biscuit, brown sugar & cayenne glazed chicken tenders, | 2 | eggs your style, smoked gouda 10 *

Quinoa Bowl | quinoa, sautéed local mushrooms & kale, tomato, | 2 | eggs your style, béarnaise 9 * GF

Breakfast Tacos | 2 | chorizo, scrambled eggs, queso fresco, local Caramelo avocado oil flour tortillas, home fries 9 GFA

Quiche | Canadian bacon, roasted red peppers, green onion, swiss & parmesan, home fries, local greens, honey lemon vinaigrette 10

Ultimate Biscuits & Gravy | house biscuits & sausage gravy, applewood smoked bacon, | 2 | eggs your style, home fries, Tank 7 cheddar, 12/7 *

BELT | Farm to Market sourdough, bacon, | 1 | egg your style, lettuce, tomato, pepper jack, cracked pepper mayo, home fries 10 * GFA

The Classic | choice of pork sausage, or applewood smoked bacon, | 2 | eggs your style, home fries, choice of English muffin, toast or house made biscuit 8 * GFA

OMELETTES & BENNYS

WITH CHOICE OF HOME FRIES, HASH BROWNS, OR WHITE CHEDDAR GRITS

Goat Cheese Omelette | local mushrooms, sundried tomatoes and goat cheese 9 GFA

Omelette du Fromage | Tank 7 cheddar, swiss, smoked gouda 9 GFA

Garden Omelette | local mushrooms & kale, peppers, tomato, parmesan 9 GFA

Three Little Piggies Omelette | pancetta, sausage, Canadian bacon, Tank 7 cheddar 10 GFA

Pancetta Benny | pancetta, English muffin, poached eggs, béarnaise 12 * GFA

Blue Crab Benny | seared crab cakes, English muffin, poached eggs, béarnaise 12 *

SOUPS, SALADS & SANDWICHES

- Soup** | Tomato Basil Bisque or Soup of the Day GFA | Bowl 6, Cup 4
Fruit & Goat Cheese | mixed greens, berries, apples, goat cheese, chia seeds, almonds, tossed in honey lemon vinaigrette 12 GF/V
Quinoa Salad | mixed greens, tri-color quinoa, salami, feta, olive tapenade, tossed in Italian vinaigrette 12 GF
Caesar | Two Sisters Farm romaine, Parmesan, croutons, traditional Caesar dressing; tossed 9/6 GFA
Spaghetti Squash Bake | sautéed spaghetti squash & kale, tomato basil cream sauce, topped with Parmesan and baked, baguette & butter 13 GFA/V
Pulled Chicken | slow-roasted Campo Lindo chicken, Wilson Sauce, house slaw, Farm to Market egg bun, side 11 GFA add an egg 1
Roasted Vегgie | tomato, caramelized onions, local mushrooms, spinach, goat cheese, whole wheat bread 10 GFA/V add an egg 1

SWEET STUFF

- Ricotta Pancakes** | 2 | butter, syrup 7
 add chocolate chips 1 | blueberries 1.5 | pecans & cranberries 1.5
Gluten Free Pancakes | 2 | rice flour & almond meal, buttermilk, butter, syrup 10
French Toast | 2 | fried house-made challah, honey whipped cream, berries, syrup 8
Coffee Cake | custard cream, fresh berries 6
Cinnamon Roll | cream cheese icing 5

EXTRAS

local egg (or egg white - min. 2)* GF	1	buttered biscuit	1.5
pork sausage patties 2 GF	3.5	buttered toast	1.5
hickory smoked bacon 4 GF	3.5	buttered gluten free toast GF	2
sausage gravy 6oz	5	white cheddar grits	3
home fries or hash browns	3	veg of the day GFA	4
ricotta pancake 1	4	potato fries	4
gluten free pancake 1 GF	5	sweet potato fries	4
buttered English muffin	1.5	house chips	3

MISC. BEVERAGES

J. Wilson's Blend— J&S Coffee	2.75
Hot Chocolate	2.75
Milk or Chocolate Milk	2.75 4
Pepsi products	2.75
Juice	2.75 4
apple, cranberry, orange, pineapple, grapefruit, V8, tomato	
Iced Tea, Mighty Leaf Hot Tea	2.75

** GF-Gluten Free **GFA-Gluten Free Available - upon request— upcharges may apply
 We are happy to accommodate any dietary needs. Please notify your server of any severe food allergies.

****Non Gluten Free items are cooked in the same oil or on our grill as Gluten Free items.**

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illness. 0608201w

J. WILSON'S