

Brunch without booze is just breakfast.

WEEKENDER MENU

SATURDAY & SUNDAY 9AM-2PM

JW BREAKFAST SIGNATURES

Nashville Chicken & Biscuits | house made buttered biscuit, brown sugar & cayenne glazed chicken tenders, | 2 | eggs your style, smoked gouda 12 *

Breakfast Tacos | 2 | chorizo, scrambled eggs, queso fresco, local Caramelo avocado oil flour tortillas, home fries 10 GFA

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

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

Ultimate Biscuits & Gravy | house biscuits & sausage gravy, applewood smoked bacon, egg your style, home fries, shredded cheddar 12 *

French Toast | fried house-made challah, honey whipped cream, berries, syrup 10

Beignets | 3 | fried pastry, local honey, powdered sugar 5

OMELETTES & BENNY'S

WITH CHOICE OF HOME FRIES, HASH BROWNS, OR GRITS

Goat Cheese Omelette | local mushrooms, sundried tomatoes and goat cheese 10 GFA

Omelette du Fromage | white cheddar, swiss, smoked gouda 9 GFA

Garden Omelette | local mushrooms & kale, peppers, tomato, parmesan 11 GFA

Tres Carnes Omelette | pancetta, sausage, Canadian bacon, white cheddar 11 GFA

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

Blue Crab Benny | seared crab cakes, English muffin, poached eggs, béarnaise 13 *

CLASSIC BREAKFAST

local egg* GF	1.5
pork sausage patties 2 GF	3.5
hickory smoked bacon 4 GF	3.5
biscuit & gravy	5
home fries or hash browns	3
grits	4

BUILD YOUR PERFECT PLATE

English muffin, biscuit, or toast	1.5
gluten free toast GF	2
ricotta pancake 1	4
gluten free pancake 1 GF	5
cinnamon roll	5
fruit	5.5

ADD-ONS

local mushrooms	2
cheese	1
peppers & onions	1
small gravy	2

blueberries	1.5
pecans	1.5
dried cranberries	1
chocolate chips	1

SOUPS, SALADS & SANDWICHES

Soup | Tomato Basil Bisque or Soup of the Day GFA | Bowl 6, Cup 4

Caesar | Two Sisters Farm romaine, Parmesan, croutons, traditional

Caesar dressing; tossed 9/6 GFA

Apple Pecan Salad | mixed greens, apple, candied pecans, smoky bleu cheese, shaved cabbage, pancetta, tossed in apple cider vinaigrette 14 GFA

Salmon & Cous Cous Salad | Faroe Island salmon, cous cous, cucumber, tomato, pickled beets, local feta, tossed in tzatziki dressing and served over mixed greens 18

Spaghetti Squash Bake | sautéed spaghetti squash & kale, tomato basil cream sauce, topped with Parmesan and baked, baguette & butter 15 GFA/V

White Cheddar Mac | jumbo elbow pasta tossed in house cream sauce, topped with gremolata 13 GFA/V

Local Bratwurst | Paradise Locker Meats brat braised in beer, apple & hot pepper chutney, house kraut, mustard, Farm to Market hoagie 12

Roasted Veggie | tomato, caramelized onions, local mushrooms, spinach, goat cheese, whole wheat bread 10 GFA/V

ADULT BEVVIES

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

Moscow Mule | 360 vodka, fresh lime, ginger beer 6

Mimosa | prosecco, choice of fresh-squeezed OJ, cranberry, pomegranate, pineapple 6

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

Hard Up Mimosa | 360 Mandarin Orange Vodka, prosecco 7

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

Irish Cream & Coffee | house made Irish Cream, J. Wilson's blend J&S coffee 6

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, 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