

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 13 \*

**Breakfast Tacos** | 2 | chorizo, scrambled eggs, queso fresco, cilantro, local Caramelo avocado oil flour tortillas, home fries 12 GFA

**Quiche** | Canadian bacon, roasted red peppers, green onion, swiss & parmesan, home fries, local greens, apple cider vinaigrette 11

**BELT** | Farm to Market sourdough, bacon, | 1 | egg your style, lettuce, tomato, pepper jack, cracked pepper mayo, home fries 11 \* GFA

**Ultimate Biscuits & Gravy** | house biscuits & sausage gravy, applewood smoked bacon, | 2 | eggs your style, home fries, shredded cheddar 13 \*

**French Toast** | fried house-made challah, honey whipped cream, berries, syrup 12

**Beignets** | 4 | fried pastry, local honey, powdered sugar 5

**Belgian Waffle** | honey, whipped cream, strawberries, blueberries, maple syrup, powdered sugar 10

## OMELETTES & BENNY'S

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

**Goat Cheese Omelette** | local mushrooms, sundried tomatoes and goat cheese 12 GFA

**Omelette du Fromage** | white cheddar, swiss, smoked gouda 11 GFA

**Garden Omelette** | local mushrooms & kale, peppers, tomato, parmesan 12 GFA

**Tres Carnes Omelette** | pancetta, sausage, Canadian bacon, white cheddar 12 GFA

**Pancetta Benny** | pancetta, English muffin, poached eggs, béarnaise 13 \* GFA

**Blue Crab Benny** | seared crab cakes, English muffin, poached eggs, béarnaise 14 \*

## CLASSIC BREAKFAST

local egg\* GF

pork sausage patties | 2 | GF

hickory smoked bacon | 4 | GF

biscuit & gravy

home fries or hash browns

white cheddar grits

## BUILD YOUR PERFECT PLATE

1.5

4

4

5

3

4

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

cheese

peppers & onions

small gravy

2

1

1

2

blueberries 1.5

pecans 1.5

dried cranberries 1.5

chocolate chips 1.5

## 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

**Salmon & Orange Salad** | mixed greens, grilled Faroe Island salmon, orange supremes, fennel, croutons, citrus vinaigrette 15 GFA

**Herb Salad** | Mixed greens, queso fresco, fresh cilantro, basil, tarragon, green onions, radish, red cabbage, sunflower seeds, cucumber vinaigrette 14 GF

**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

**Smoked Salmon Salad Sandwich** | house recipe, mixed greens, Farm to Market egg bun, side 13 GFA

**Roasted Veggie** | tomato, caramelized onions, local mushrooms, spinach, goat cheese, whole wheat bread, side 12 GFA/V

## ADULT BEVVIES

**Red Sangria** | red wine, brandy, triple sec, fruit juices 6

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

**Mimosa** | prosecco, choice of cranberry, pineapple, apple, grapefruit, hibiscus, or fresh orange juice 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 6

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

## MISC. BEVERAGES

J. Wilson's Blend— J&S Coffee 3

Hot Chocolate 3

Milk or Chocolate Milk 3 | 5

Pepsi products 3

Juice 3 | 5

| apple, cranberry, orange, pineapple, grapefruit, tomato |

Iced Tea, Mighty Leaf Hot Tea 3

\*\* 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. 072222lw

**J. WILSON'S**