

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, corn 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	1.5
pork sausage patties   2   GF	4
hickory smoked bacon   4   GF	4
biscuit & gravy	5
home fries or hash browns	3
white cheddar 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	blueberries	1.5
cheese	1	pecans	1.5
peppers & onions	1	dried cranberries	1.5
small gravy	2	chocolate chips	1.5

## SOUPS, SALADS & SANDWICHES

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

**Caesar** | Two Sisters Farm romaine, parmesan, croutons, traditional

Caesar dressing; tossed 9/6 GFA

**Salmon Burger** | house-made Faroe Island salmon patty, lettuce, tomato, onion, remoulade, Farm to Market egg bun 15 GFA

**Grain Bowl** | shredded kale, roasted red beets, quinoa, whipped sweet potatoes, feta, dried cherries, sunflower seeds, balsamic vinaigrette 13 GFA

**Warm Apple Salad** | spinach, warmed apples, bacon & roasted red beets, boursin cheese, apple cider vinaigrette 14 GFA

**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

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

**Brunch Burger** | house-ground tenderloin & bacon patty, | 1 | egg your style, boursin cheese, arugula, caramelized onions, cracked pepper mayo, Farm to Market egg bun, side or soup 17 GFA

## 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. 101422lwlh

**J. WILSON'S**