



BRUNCH MENU

FOR THE TABLE

BUTTERMILK BISCUITS

basket of 6, berry jam, honey butter
\$9

OYSTERS ON THE HALF SHELL

raspberry points, apple mignonette, cocktail
\$16

CHARCUTERIE & CHEESE

cured meats, baked brie, ewe's bleu cheese, pimento cheese, pickles, fruit, crackers
\$15

SOUP & SALAD

MUSHROOM BISQUE

maitake, truffle oil, parmesan
\$9

RUSTIC CAESAR

romaine, parmesan, bottarga, focaccia bread crumb
\$12

SMALLS

SMOKED SALMON TARTINE

horseradish cream, bottarga, fine herbs, capers, red onion, grilled country bread
\$16

FRIED CHICKEN BISCUIT

hot honey, pimento cheese, pickles, buttermilk biscuit, fennel ranch
\$12

RONNYBROOK YOGURT BOWL

local vanilla yogurt, blood orange, blackberry, honey, berry jam, oat coconut crumb
\$14

MAINS

FRENCH TOAST

brioche, fresh berries, mascarpone, oat coconut crumb, dulce de leche, maple syrup
\$16

BREAKFAST BURRITO

egg, chorizo, potato, oaxaca cheese, tomatillo sauce, sour cream, pickled onions
\$17

BISCUIT & GRAVY

egg, sausage gravy, fried chicken, hash browns, green onion
\$18

CHICKEN & WAFFLE

hot honey, chili butter, maple syrup
\$17

MANOR BREAKFAST

choice of eggs, bacon, sausage, grits, hash browns, biscuit
\$19

BENEDICTS

poached eggs served on an English muffin topped with hollandaise and chive. served with hash browns.

COUNTRY HAM | **\$14**

SAUSAGE | **\$14**

SMOKED SALMON | **\$16**

SIDES

FRESH FRUIT | **\$4**

HASH BROWNS | **\$4**

BACON | **\$6**

SAUSAGE | **\$6**

ENGLISH MUFFIN | **\$4**

BISCUIT | **\$4**

BISCUIT AND GRAVY | **\$7**

Please alert your server of any food allergies. Consuming raw or undercooked products such as chicken, pork, beef & shellfish can be hazardous to your health. A customary gratuity of 20% will be added to all parties of 5 guests or more.

Menu created by Executive Chef Parker Greene