

## **SOCIAL**

**CHARCUTERIE BOARD** | H&E charcuterie, daily cheese, accompaniments, house bread **30**

**MEAT AND CHEESE BOARD** | daily meat, daily cheese, accompaniments **15**

**BREAD BOARD** | H&E fresh baked bread, H&E cracker, featured butter, seasoned oil **9 VG**

**GEORGIAN EGG AND CHEESE BREAD** | peppadew cheese, feta, soft baked egg **12 VG**

**HOUSE FLATBREAD** | pesto, roasted butternut, feta, bacon, balsamic reduction **12**

**OLIVE ASSORTMENT** | **5 VG VN GF DF**

## **GARDEN**

**FRIED BRUSSELS SPROUTS** | maple aioli, spiced walnut, red onion **11 VG GF DF**

**KALE SALAD** | roasted butternut, blue cheese, walnut, dried blueberries, maple dressing **13 VG GF**

**GRILLED CAESAR** | romaine hearts, parmesan, crouton, cured egg, rosemary caesar **9 VG**

**BEET SALAD** | local beets, burrata cheese, red onion, herb vinaigrette, balsamic **13 VG GF**

## **SWEET**

**BRIOCHE FRENCH TOAST** | Ohio maple syrup, brown sugar apples, whipped cream cheese **17 VG**

**BAKED BRIE** | phyllo dough, sour cherry jam, local vanilla bean honey, grilled bread **15 VG**

\*There will be a \$4 split plate charge for any menu item\*

**VG** - Vegetarian   **VN** - Vegan   **GF** - Gluten-free   **DF** - Dairy-free

Certain items may be cooked to a specified temperature. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness.

## SEAFOOD

**CRAB CAKE** | jumbo lump crab, sunflower salad, whole grain mustard remoulade **19 DF**

**LOBSTER MAC** | bacon, peppadew cheese, truffle bread crumb, basil **15**

**COASTAL BENEDICT** | crab cake, poached egg, tomato, avocado, wasabi dill hollandaise **12**

**LOX HASHBROWNS** | cured salmon, red onion, sour cream, caper, dill **15 GF**

**CAJUN SHRIMP AND GRITS** | local grits, cream sauce, red pepper, onion, tomato, popcorn **23**

## MEAT

**CHICKEN BISCUIT** | H&E biscuit, buttermilk breaded chicken breast, hot honey butter, H&E dill pickle **12**

**CLASSIC BENEDICT** | ham, poached egg, hollandaise **7**

**H&E BRUNCH BURGER** | english muffin, american cheese, bacon, hashbrown, fried egg, garlic aioli **13**

**SUNDAY FRIES** | H&E fries, crispy pork belly, chipotle mayo, green onion, shredded peppadew cheese **15 GF**

**BRUNCH BOWL** | blackbeans, fried potato, scrambled eggs, arugula, chipotle mayo, avocado, 2 bacon strips **12 GF**  
 add blackened beef tips **6**      add blackened salmon **11**      add blackened shrimp **8**

## SIDES

**3 STRIPS BACON** **5**

**2 BREAKFAST SAUSAGE PATTIES** **6**

**FRIED POTATO** **5**

**SIDE SALAD** **5**

**FRESH FRUIT** **5**

**2 HASHBROWNS** **5**

### Local Farm Partners

Richland Gro-Op - Produce

Everleaf Aquaponics - Microgreens and Produce

Draper's Apiary - Honey

Jeff Wilkinson - Shiitake Mushrooms

Homestead Springs - Berkshire Pork

Shagbark Seed and Mill - Grits

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