H戶E BRUNCH

SOCIAL

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

MEAT AND CHEESE BOARD | daily meat, daily cheese, accompaniments 16

BREAD BOARD | H&E fresh baked bread, H&E cracker, featured butter, H&E jam, seasoned oil 10 VG

GEORGIAN EGG AND CHEESE BREAD | smokehouse onion cheese, feta, soft baked egg 12 VG

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

HOUSE FLATBREAD | H&E sausage, onion cream, peppers, mozzarella, spicy marinara, onions 13

BREAKFAST FLATBREAD | country gravy, shredded cheese, sausage, peppers, onions, scrambled eggs 13

OLIVE ASSORTMENT | 5 VG VN GF DF

GARDEN

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

SPINACH SALAD | shaved parmesan, pine nuts, bacon dressing, red onion 12 GF

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

WINTER SALAD | watercress, grapefruit, fennel, raspberry poppyseed dressing, red onion, radish 14 VG GF

4TH STREET SALAD | Blue cheese, peppers, red onion, horseradish dressing 11 GF

add: blackened beef tips 8 blackened salmon 11 blackened chicken 5 blackened shrimp 8

SWEET

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

BRKED 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

HISE BRUNCH

<u>SERFOOD</u>

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

LOBSTER MAC | bacon, smokehouse onion cheese, truffle bread crumb 16

COASTAL BENEDICT | crab cake, poached egg, tomato, avocado, sriracha hollandaise 1/2 | 12 full | 20

LOX HASH BROWNS | cured salmon, red onion, sour cream, caper, fresh dill 15 GF

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

<u>MEAT</u>

SAUSAGE BISCUIT | H&E sausage patty, American cheese, hard fried egg, maple aioli | served w/ hash brown 13

CHICKEN BISCUIT | H&E biscuit, spicy pimento cheese, buttermilk breaded chicken breast | served w/ hash brown 14

CLASSIC BENEDICT | ham, poached egg, hollandaise 1/2 | 7 full | 12

H&E BRUNCH BURGER | English muffin, American cheese, bacon, hash brown, fried egg, garlic aioli 15

BRUNCH BOWL | black beans, fried potato, scrambled eggs, watercress, chipotle mayo, avocado, 2 bacon strips 12 **GF** add: blackened beef tips 8 blackened salmon 11 blackened shrimp 8 boneless fried chicken 5

SIDES

3 STRIPS BACON 5

FRIED POTATO 5

SIDE SALAD 5

FRESH FRUIT 5

Local Farm Partners

Richland Gro-Op - Produce

2 HASH BROWNS 5 Everleaf Adjugatories - Microgreens and

Everleaf Aquaponics - Microgreens and Produce
Draper's Apiary - Honey
Jeff Wilkinson - Shiitake Mushrooms

Shagbark Seed and Mill - Grits

VG - Vegetarian VN - Vegan GF - Gluten-Free DF - Dairy-Free