

H&E BRUNCH

SOCIAL

CHARCUTERIE BOARD | H&E charcuterie, daily cheese, accompaniments, house bread
serves 1-3 **28** / serves 4-6 **55**

MEAT AND CHEESE BOARD | daily meat, daily cheese, accompaniments **18**

BREAD BOARD | H&E fresh baked bread, H&E cracker, featured butter, H&E jam, seasoned oil **11 VG**

BAKED FETA | warm feta, olives, sundried tomato, olive oil, grilled bread, H&E cracker **22 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 | horseradish sour cream, peppers, onions, mushroom, steak tips, feta cheese **14**

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 **12 VG GF DF**

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

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

SPRING SALAD | arugula, radish, red onion, buttermilk dressing, blue cheese, balsamic reduction **14 VG GF**

4TH STREET SALAD | blue cheese, peppers, red onion, horseradish dressing **12 GF**

add: blackened beef tips **8** blackened salmon **11** blackened chicken **6** blackened shrimp **11**

SWEET

BRIOCHE FRENCH TOAST | bananas foster, whipped cream cheese, Ohio maple syrup ½ **10** / full **20**

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

A 20% gratuity will be added to parties of 6 or more.

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.

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SEAFOOD

CRAB CAKE | jumbo lump crab, sunflower salad, whole grain mustard remoulade **21 DF**

LOBSTER MAC | bacon, smokehouse onion cheese, truffle bread crumb **18**

COASTAL BENEDICT | crab cake, poached egg, tomato, avocado, sriracha hollandaise 1/2 | **13** full | **21**

LOX HASH BROWNS | smoked salmon, pickled red onion, sour cream, caper, dill **15 GF**

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

MEAT

SAUSAGE BISCUIT | H&E sausage patty, American cheese, hard fried egg, maple aioli | served w/ hash brown **15**

CHICKEN BISCUIT | H&E biscuit, spicy pimento cheese, buttermilk breaded chicken breast | served w/ hash brown **16**

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 **16**

BRUNCH BOWL | black beans, fried potato, scrambled eggs, arugula, chipotle mayo, avocado, 2 bacon strips **14 GF**
add: blackened beef tips **8** blackened salmon **11** blackened shrimp **11** blackened chicken **6**

SIDES

3 STRIPS BACON **5**

FRIED POTATO **5**

SIDE SALAD **7**

FRESH FRUIT **5**

2 HASH BROWNS **7**

Local Farm Partners

Richland Gro-Op - Produce

Everleaf Aquaponics - Microgreens and Produce

Draper's Apiary - Honey

Jeff Wilkinson - Shiitake Mushrooms

Shagbark Seed and Mill - Grits

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