

brunch

[br(eakfast) + (l)unch]

shareables

- deviled eggs ●● 7
duck confit, cherry peppers, caramelized onion jam
- crispy shrimp ● 14
toasted macadamia nuts, sweet chili sauce
- coconut berry parfait 8
honey-vanilla yogurt, granola, toasted coconut
- pimento cheese hushpuppies 9
spicy peach chutney
- avocado toast 11
*heirloom cherry tomato, sunny egg, chipotle sour cream
crispy onions, sourdough*

mains

- country breakfast ● 13
two eggs, bacon, sausage, home fries, sourdough
- french toast 12
*texas toast, vanilla custard, maple syrup, coffee anglaise
side bacon*
- egg white frittata ●● 9
grape tomato, artichoke, bell pepper, chévre, home fries
- breakfast hash ●● 10
*roasted sweet potato, onion, peppers, black beans, avocado
fried egg, dill dressing
{grilled chicken · sausage · bacon · chorizo 4}*
- spicy pork bowl 14
*smoked pork shoulder, cheesy grits, pickled onion slaw
gochujang*
- gem lettuce wraps 14
*smoked chicken salad, dried cranberries, gouda, asian slaw
crispy lavash*

club favorites

- southern poutine 13
*waffle fries, short rib, pimento cheese, green onion
CCC sauce*
- wings ● 9/13
*ranch or bleu cheese
{buffalo · lemon pepper · big mike's charlottean shake}*
- club sandwich 14
*turkey, ham, cheddar, bacon, lettuce, tomato
basil-garlic aioli, toasted sourdough*
- double cheeseburger 14
cheddar, caramelized onion, pickles, lettuce, CCC sauce
- chophouse ● 15
*grilled chicken, artisan greens, manchego, corn, bacon
cucumber, tomato, egg, cilantro & roasted garlic vinaigrette*

chef's featured benny

yum!... latest culinary creation

biscuits

- biscuit basket 10
*raspberry jam, boursin
red wine salted butter*
- biscuit sammie 5
*fried egg, cheddar
choice: bacon or sausage*
- fried chicken 5
ccc sauce

sides

- 4
- home fries ●●
- bacon ●●
- sausage ●●
- fruit mix ●●
- cheesy grits ●●
- chorizo ●●

sweets

- 8
- oh my gourd! 13
*pumpkin cheesecake, ginger
snap chantilly, pecan praline*
- s'more please 14
*chocolate cremeux, toasted
marshmallow, graham cracker*
- sticky bun sundae 14
*mint chocolate chip ice cream
chocolate pearls, chantilly
toasted pecans, caramel*

● gluten-free, ● dairy-free

Please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

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drinks over easy

specialty cocktails

twisted mimosas <i>bubbles, solerno blood orange liqueur choice juice {orange · pineapple · cranberry · mango}</i>	9
aperol spritz <i>aperol, prosecco, soda</i>	9
morning manhattan <i>maker's mark bourbon, sweet vermouth orange marmalade, bitters</i>	12
french 75 <i>gin, lemon, simple, bubbles</i>	10
the 'hail mary' <i>tito's vodka, charleston mix, bmcs rim fixins: olive, lime, waffle fry pimento cheese, jalapeño cheddar sausage</i>	12

wakey wakey

creative coffees

fragile baby <i>frangelico, 5 farms irish cream coffee, chantilly</i>	9
luck of the irish <i>jameson whiskey, coffee, chantilly</i>	
iced & nutty <i>skrewball peanut butter whiskey rumchata, coffee</i>	

sunday funday

beer & wine

DOMESTIC

Michelob Ultra	4
Bud Light	4
Blue Moon	5
Stella Artois	5

CRAFT

Southern Tier Nu Haze IPA	6
OMB Captain Jack Pilsner	6
M-43 New England IPA	7
Copper Altbier	6
White Zombie White Ale	6
Sospeso Coffee Blonde Ale	7

SPARKLING

	glass	bottle
Ca Furlan, Prosecco, Italy	9	32
Nicolas Feuillate 'Brut Reserve', Champagne, France	16	60

WHITE

Albariño, Terras Gauda 'Abadía de San Campio', Rías Baixas		
Chardonnay, Cambria 'Katherine's Vineyard', Santa Maria Valley	12	44
Pinot Grigio, Oko, Italy	7	20
Sauvignon Blanc & Sémillon, Château le Rez 'Socius', France <i>liter</i>	7	24
Sauvignon Blanc, Lobster Reef, New Zealand	8	32
	8	32

ROSÉ

Sommelier Selection	11	40
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RED

Cabernet Sauvignon, 707, Sonoma	11	40
Corvina Blend, L'Arco Valpolicella Ripasso, Italy	22	84
Merlot, Rootstock Cellars 'Block & Tackle Proprietor's Reserve', Napa	14	52
Pinot Noir, Ministry of the Vinterior, Russian River	12	44
Zinfandel, Brady Vineyard, Paso Robles	14	52