



BRUNCH MENU

Wed – Sun
10 am – 3 pm

MEALS

Stablehand* 14

Two eggs any style, tots or grits, pancake or biscuit, bacon or housemade sausage

Hangover Helper 14

Tots topped with pulled pork, cheddar cheese & scrambled eggs, sausage gravy

Biscuits, Gravy & Eggs* 12

A fluffy, open-faced Mt. Mitchell biscuit sopped in housemade sausage gravy, two eggs any style

BBQ Shrimp & Grits 13

Tender NC coastal shrimp in Pete's BBQ sauce, sautéed pepper & onions, served over grits with scallions

Add fried egg +2

À LA CARTE \$3

Biscuit	Eggs*	Grits
Pancake	Bacon	Tots
Gravy	Sausage	Fries

SIDES

Tots
Fries
Grits
Side Salad

SANDWICHES

*Served with your choice of side
Sub GF bread/wrap +2*

Breakfast Burrito (V) 12

Grilled peppers & onions, tots, American cheese, scrambled eggs, salsa verde

Add bacon +2 Add sausage +2

Smother it in sausage gravy + 2

Daily Burger 12

Single Angus smash patty, grilled onions, American, lettuce, tomato, pickle, steak aioli

Add egg +2

Add bacon +2

Chicken Bacon Ranch Wrap 13

Crispy chicken breast, bacon, ranch, lettuce, tomato, red onion, provolone

Gussied Up Grilled Cheese* (V) 11

Classic with melted American & provolone, grilled tomato & onions

Add egg +2 Add bacon +2

Add sausage +2

Reuben 13

Rye, corned beef, Swiss, sauerkraut, spicy Russian dressing

Add egg +2

Rachel 13

Smoked turkey pastrami, Swiss, coleslaw, spicy Russian dressing, grilled on rye

Add egg +2

Fried Chicken Sandwich 13

Crispy chicken breast, pickles, cheddar aioli, lettuce, on a housemade bun

Add egg +2

Country Ham Biscuit 10

Seared country ham with pepper jelly on a fresh biscuit

Add egg +2

V = Vegetarian, VE = Vegan, GF = Gluten Friendly

*Items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



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🍴 SALADS \$12 🍴

Add fried chicken +6 or BBQ Shrimp +7

Roasted Beet Salad (V, GF) 12

Colorful blend of roasted beets, Carriage House greens, goat cheese, mozzarella & crunchy pralines

Suggested dressing: Charred onion vinaigrette

Kale Caesar 12

Carriage House salad blend, banana peppers, bread & butter croutons, Caesar dressing

House Salad (V, GF) 12

Carriage House salad blend, sweet drop peppers, kalamata olives, cherry tomatoes, red onion, goat cheese crumbles

Choice of dressing (all GF): Ranch, Spicy Russian, Bleu Cheese, Honey Champagne Vinaigrette, Charred Onion Vinaigrette, Caesar

🍴 SOUPS \$8 🍴

Smoked Tomato Bisque (V, GF)

New England Clam Chowder

🍴 KIDS \$7 🍴

For children under 12, served w/ tots

Grilled Cheese (V)

American on white bread

Dino Nuggets

Kids Breakfast (V)

Scrambled egg & a side pancake

🍴 CAFÉ DRINKS 🍴

Available until 1pm

Drip Coffee 3

Free Refills!

Cold Brew 3.75

Cafe Latte 4.25

Espresso, steamed milk

Cappuccino 4.25

Espresso, steamed milk, layer of foam

Cortado 3.75

Espresso, steamed milk

Americano 3

Espresso, water

Cafe Au Lait 3

Drip coffee, steamed milk

Breve 6.25

Espresso, steamed half and half

Double Espresso 2.75

Hot Chocolate 4

Steamer 4

Steamed milk, choice of flavor

Extra Shot +.90

Flavors +.40

Vanilla, Caramel, Chocolate, Lavendar, Seasonal

Milk Options

Whole, Oat

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