



# BRUNCH MENU

Wed – Sun  
10 am – 3 pm

## MEALS

### Stablehand\* 14

2 eggs any style, w/ tater tots or creamy grits,  
buttermilk pancake or biscuit, 2pc bacon or 2  
sausage patties *Sub Vegan sausage +2 or GF toast +1*

### The Breakfast Bowl\* 11

Tater tots covered w/ sautéed onions and cheddar,  
topped w/ 2 eggs any style  
*Want to add to your bowl? Bacon +2, Sausage +2  
Vegan sausage +3, Thin-sliced prime rib +5  
Sausage gravy +2*

### Biscuits, Gravy & Eggs\* 12

A fluffy, open-faced Mt. Mitchell biscuit covered  
in housemade sausage gravy, w/ 2 eggs any style

### Chicken Tender Tray 11

Crispy chicken tenders w/ fries & ranch

### BBQ Shrimp & Grits 13

Tender shrimp sautéed w/ peppers, onions & our  
WNC BBQ sauce, served over creamy grits &  
topped w/ scallions *Add fried egg +2*

## WRAPS

*Served with your choice of side*

### Breakfast Burrito (V) 12

Grilled peppers & onions, tots, American &  
scrambled eggs in a flour tortilla, w/ salsa  
*Add Bacon +2, Sausage +2, Vegan sausage +3  
Chicken tenders +2, Smother in sausage gravy +2  
Sub GF wrap +2*

### Chicken Bacon Ranch Wrap 13

Crispy chicken tenders w/ American, bacon,  
lettuce, tomato, red onion & ranch in a flour  
tortilla *Sub GF wrap +2*

### Steak Bomb Gyro 15

Thin-sliced prime rib, sautéed w/ peppers &  
onions, w/ provolone, cheese sauce & Duke's  
mayo, wrapped in warm naan bread

## À LA CARTE \$3

Biscuit	Sausage Gravy	2 Eggs*
Toast	Creamy Grits	2pc Bacon
GF Toast +1	Tater Tots	2 Sausage Patties
Buttermilk Pancake	Fries	2 Vegan Sausage +2

## SANDWICHES

*Served with your choice of side*

### The Breakfast Sandwich 9

2 eggs any style w/ your choice of cheese, w/ Duke's  
mayo on a housemade bun  
Cheese: American, provolone, gouda, or Swiss  
*Sub GF bun +2  
Add Bacon +2, Sausage +2, Vegan sausage +3  
Thin-sliced prime rib +5*

### Lunch Burger 12

Single Angus smash patty, American, grilled onions,  
lettuce, tomato, pickle, savory steak sauce aioli  
*Sub GF bun +2, Add fried egg +2, Bacon +2*

### Bacon Cheeseburger 13

Single Angus smash patty, grilled onions, bacon,  
American, pickles, savory steak sauce aioli  
*Sub GF bun +2, Add fried egg +2*

### BLT 12

Crispy bacon, lettuce, tomato & Duke's mayo on  
grilled white bread *Sub GF bread +2, Add fried egg +2*

### Triple Grilled Cheese\* (V) 11

American, provolone & gouda, w/ grilled tomato &  
fresh red onion on grilled white bread  
*Sub GF bread +2, Add fried egg +2*

### Reuben 13

Shaved corned beef, Swiss, sauerkraut, spicy  
Russian dressing, on grilled rye bread  
*Sub GF bread +2, Add fried egg +2*

### Rachel 13

Shaved turkey, Swiss, coleslaw, spicy Russian  
dressing, on grilled rye bread *Sub GF bread +2*

### Fried Chicken Sandwich 13

Crispy chicken breast, lettuce, pickles & cheddar  
aioli on a housemade bun *Sub GF bun +2*

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## SIDES

Tater Tots	Creamy Grits
Fries	Side Salad
	Zesty Pea Salad
	Sweet Potato Waffle Fries

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# CARRIAGE HOUSE SUNDRIES

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### 🍴 SALADS \$10 🍴

*Add fried chicken breast +5*

*Add chicken tenders +5*

*Add herbed butter Shrimp +6*

#### House Salad (GF)

Spring mix, cherry tomatoes, red onion, sweet  
drop peppers, shredded cheddar, bacon crumbles

#### Winter Salad (GF)

Spring mix, fresh sliced apples, bacon crumbles,  
walnuts, raisins, goat cheese

*Suggested dressing: Apple Cider Vinaigrette*

#### Mandarin Salad (V)

Spring mix, mandarin oranges, red onion, carrots,  
toasted sesame seeds, crunchy chow mein noodles

*Suggested dressing: Wasabi Citrus*

*Choice of dressing: Ranch, Bleu Cheese, Spicy Russian,*

*Honey Champagne Vinaigrette, Charred Onion*

*Vinaigrette, Apple Cider Vinaigrette,*

*Wasabi Citrus (contains gluten)*

### 🍴 SOUPS \$8 🍴

#### Smoked Tomato Bisque (V, GF)

New England Clam Chowder

### 🍴 KIDS \$7 🍴

*For children under 12*

#### Grilled Cheese & Fries (V)

American on white bread

#### Chicken Tenders & Fries

#### Kids Breakfast (V)

Scrambled eggs, pancake & tater tots

Add bacon or sausage patty +1

V = Vegetarian, GF= Gluten Friendly

*\*Many of our menu items can also be modified for  
Vegan diets — ask your server\**

\*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.

### 🍴 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

*Equal parts 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*

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#### Extra Shot +.90

#### Flavors +.40

*Vanilla, Caramel, Chocolate, Lavender, Seasonal*

#### Milk Options

*Whole, Oat*

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### 🍴 DRINKS 🍴

#### Sweet/Unsweet Tea 2.50

#### Soda 2.50

Coke, Diet Coke, Coke Zero, Cherry Coke, Sprite,  
Dr. Pepper, Ginger Ale, Lemonade, Mellow Yellow

#### Natalie's Juice 12oz 4

#### Topo Chico Sparkling Water 2.50

#### Sarilla Tea Spritzers 4

*Ask your server for currently available flavors!*

### 🍴 SWEETS 🍴

#### Blue Ribbon Brownie à la Mode 8

Housemade chocolate brownie topped with  
chocolate sauce & crushed walnuts, finished w/ a  
scoop of vanilla ice cream *Sub GF brownie +2*

#### Chef's Selection 8

A crafted dessert that is sure to please — ask your  
server for today's selection!