



Brunch

FOR SHARING

*SEASONAL TART *charred peppers, whipped goat cheese, herbs* 9

CAULIFLOWER *pecorino, shallots, lemon* 9

STEAK TARTARE *parsley & dill, grain mustard, salted butter, house-made crackers* 15

KOHLRABI CAESAR *romaine, shaved parmigiano, breadcrumbs* 12

*BRUSSELS SPROUTS *marcona almonds, cheese curds* 10

ROASTED CHICKEN SALAD *cucumber, bibb lettuce, meyer lemon emulsion, sunflower seeds* 14

STEAK & EGGS *flank, fried eggs, romesco, home fries* 16

BRIOCHE FRENCH TOAST *poached apples, whipped cream, maple apple syrup* 12

SAUSAGE BENEDICT *poached eggs, house-made sausage, biscuit, hollandaise, served with grits* 14

CORKBUZZ FARM PLATE *two sunny-side up eggs, grits, roasted vegetables, charred onion gravy* 14

BURGER *thick-cut bacon, cheddar fondue, onion jam, house-made pickles french fries* 16

MEAT & CHEESE

*CHEESE *assortment from artisanal fromageries, served with housemade breads, jam and seasoned nuts* 18

CHARCUTERIE *variety of cured meats, salamis, pâtés, terrines and sausages. Served with housemade breads, pickled vegetables and mustards* 18

*MIXED BOARD *chef's selection of charcuterie and cheese. Served with our housemade accompaniment* 25

SIDES

GRITS 6

BISCUITS 6

BACON 6

HOMEFRIES 6

SWEETS

*CAKE *hazelnut olive oil cake, rosemary applesauce, honeycrisp* 9

PUDDING *dark chocolate, whipped cream, fleur de sel* 8

COFFEE

We proudly serve Dilworth Coffee

DRIP ~ Available in Regular or Decaf

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Please let your server know about any allergies and aversions. * indicates nuts in dish*