

Head Chef | Jake Wood

# PLATES

NEIGHBORHOOD KITCHEN

Sous Chef | Eddie Forbis

## BRUNCH

Weekend of June 1, 2019

### SMALL PLATES + SHAREABLES

 **Fruit Loop Doughnut Holes**  
funfetti icing 7

 **Grit Fritters**  
bacon jam + buttermilk dressing 7


 **Deviled Egg Flight**  
today's creations 8

 **Whipped Pimiento Goat Cheese**  
pantry jam + pickles + toasted challah bread 9

**Lil' Gems Salad**  *can be made*   
sugar snaps + strawberries + manchego + boulted grit croutons + green goddess dressing 9

**Spring Salad**    
arugula + spring carrots + asparagus + pecorino + spicy peanuts + rhubarb vinaigrette 10

**Charcuterie Board**  
housemade + hand-selected artisan meats + pantry jam + house pickles + buttered toast 12 *(add cheese +7)*

**Locals Only Cheese Board**   
local cheeses + pantry jam + pickles + buttered toast 12

### BRUNCH MAINS



**\*NC Crab Cake + Fried Egg Benedict**  
nc lump crab cakes + over easy eggs + house biscuit + side salad + home fries + classic hollandaise 16

 **\*Big Country Breakfast Plate**  
3 over easy eggs + bacon + house sausage + home fries + cheesy grits 12

**Chicken Salad Sammich**  
new england style roll + voodoo chips + pickled onions + manchego + crispy peas + crystal vinaigrette + side salad 10

**\*'Challah' Back Sammich**  
challah bread + two fried eggs + applewood smoked bacon + cheddar + avocado + tomato + maple chipotle aioli + choice of side 12

  **Farmers' Power Bowl**  
red quinoa + cauliflower + balsamic braised local mushroom + avocado + golden raisins + pine nuts + crispy chickpeas + pickled red onion 12

  **Veggie Frittata**  
creamy egg frittata + spring veggies + NC goat cheese + crystal cane vinaigrette + side salad 11

**Pearl Sugar Belgian Waffles**  
farmers' market strawberries + lemon zest cream cheese + vermont maple syrup + choice of house sausage or bacon 12

**Chicken + Waffle Sammich**  
crystal hot sauce + local honey + home fries 16

### SWEETS

**Sticky Toffee Pudding**   
warm date cake + vanilla toffee sauce + fresh whipped cream 7

**Old School Strawberry Shortcake**   
housemade biscuit + farmers' market strawberries + lemon zest cream cheese + fresh whipped cream 8

**Cheerwine Cake**   
house vanilla ice cream 7

**Housemade Ice Cream**   + **Sorbet**    
ask your server for today's selections - one scoop 2 - three scoops 5

### SIDES

**Fresh Fruit** 3  
**Cheesy Grits** 3  
**Home Fries** 3  
**Biscuit + Pantry Jam** 4  
**House Bacon** 4  
**House Sausage** 4

### ADD-ONS

**Extra Egg** 1.5  
**Fried Chicken** 6  
**VA Diver Scallops** 12  
**Lump Crab Cake** 6

 *gluten free*

 *vegetarian*

 *vegan*

*\*Denotes raw or rare preparation. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. 20% gratuity will be added to parties of six or more*