

MANNERS
Y'ALL!



BRUNCH

SERVED 10:00AM - 3:00PM
SATURDAY & SUNDAY

SMALL PLATES

FARMHOUSE BUTTERMILK BISCUITS
with honey butter and
seasonal jam 7

BISCUIT N' GRAVY
house baked biscuit smothered in
sausage sawmill gravy 6

SKILLET CORNBREAD
with honey butter and
seasonal jam 6

CURED BREAKFAST MEATS
bacon, Virginia ham, or maple-
spiced sausage patties 5

COUNTRY HOME FRIES
with peppers and onions 5

LARGE PLATES

MALTED BUTTERMILK WAFFLE
with fresh seasonal berries,
vanilla chantilly and
maple-bourbon syrup 12

GRACELAND GRIDDLE CAKES
buttermilk pancakes with
banana compote, pecans,
peanut butter topping and
bourbon-maple syrup 11

SO'KIN BENEDICT*
poached farm fresh eggs and
Virginia ham on buttermilk
biscuits with herb hollandaise
and white cheddar grits 13

EGG BISCUIT SANDWICH*
fried egg n' cheese on a
farmhouse biscuit with sausage,
bacon or ham, and home fries 11

GULLAH BREAKFAST*
Virginia ham and farm fresh
eggs prepared any style over
white cheddar grits with red-eye
gravy and buttermilk biscuit 11

COUNTRY FRIED CHICKEN N' EGGS*
southern fried chicken breast
with farm fresh eggs, sausage-
sawmill gravy, home fries and a
buttermilk biscuit 16

CHICKEN N' WAFFLES
southern fried chicken over
cheddar-chive waffle, with fresno
pepper-maple syrup and Louisiana
honey-hot pepper sauce 21

DAILY OMELET
chef's featured three-egg omelet
with farmhouse biscuit and
choice of white cheddar grits or
home fries 12

Please notify your server should
someone in your party have a food
allergy.

*These menu items are served raw or
undercooked, or contain raw or under-
cooked ingredients. Consuming raw
or undercooked meats, poultry,
seafood, shellfish, and eggs may
increase your risk of foodborne illness,
especially if you have certain
medical conditions.