

Simple Eats Mother's Day Brunch 2018

Strawberry Pancakes 12-Strawberry Laced Buttermilk Pancakes with Maple Butter Syrup and Whip Cream with Choice of Old Smoke House Bacon or Edward's Sausage Link

Thai breakfast Bowl 14-Sweet Chili Glazed Smoked Pork Belly with Poached Farm Egg, Coconut Sticky Rice, House Kimchi, Eel Sauce

Simple10-Two Farm Eggs, Home Fries, Old Smoke House Bacon or Edward's Sausage Link and Choice of Toast or Buttermilk Biscuit

Shipwreck 12-Edward's Sausage topped with Two Scambled Eggs, Sauteed Peppers and Onions topped with Cheddar Cheese served with Home Fries and Choice of Toast or Buttermilk Biscuit

Crab Bennie 16-Two Poached Farm Eggs, Lump Crab Cake, Toasted Cronut, Spinach, Tomato, Avocado and Hollandaise served with Home Fries

Softshell Crab Bennie 18-Two Poached Farm Eggs, Sauteed Local Jumbo Soft Shell Crab, Toasted Cronut, Spinach, Tomato, Avocado and Hollandaise served with Home Fries

Lobster, Asparagus and Brie Omelette 18-4oa Cold Water Lobster Tail, Local Asparagus & Brie in a Three Farm Egg Omelette served with Home Fries and Choice of Toast or Buttermilk Biscuit

Grilled Veggie Bennie 13-Two Poached Farm Eggs on Toasted Cronut with Grilled Zucchini, Squash, Tomatoes, Onions, Portabella Mushroom and Hollandaise served with Home Fries

Edwards Country Ham Omelette 14-Edward;s Country Ham, Collard Greens, Smoked Gouda Cheese in a Three Farm Egg Omelette served with Home Fries and Choice of toast or Buttermilk Biscuit

Acai Bowl 11-Acai Berry, Banana, Strawberries with Granola topped with Bananas, Blackberries, Honey and Roasted Cocnut

Sandwiches

Farmhouse Burger 14-Grass Fed Brasstown Beef, Cheddar, Bacon, Lettuce Tomato, Cronut, Aioli and a Side

Crabbie Patty 15-Seared Local Crab Cake, Lettuce, Tomato, Sweet Chili Aioli on Briche with Choice of Side-

The Squealer 12-North Carolina Pulled Pork Shoulder, House Barbeque, Apple Cabbage Slaw, Brioche and a Side

Roast Tukey Focaccia 13-House Roasted Turkey and Brie heated on a Rosemary Focaccia with House Made Blood Orange Marmalade, Baby Arugula and Razor Red Onion with Choice of Side

Salads

Apple Tree 6/12-Local Greens, Virginia Apples, Honey Goat Cheese, Candied Pecans and Apple Cider Vinaigrette

Beet and Apple 6/12-Local Roasted Beets, Baked Apples, Honey Goat Cheese, Candied Pecans served on a bed of Mixed Greens, with a side of Apple Cider Vinaigrette

Yard Bird 8/16-Local Greens, , Pulled Smoked BBQ Chicken, Roasted Tomatoes, Fresh Mozzarella, Bacon and Balsamic Vinaigrette

Mozzarella Roulade 10-Fresh Made Mozzarella, Roasted Peppers, Basil, Asparagus, Balsamic Reduction and Olive Oil

Big Plates

Seafood Pasta 24-Seared U-10 Sea Scallops, North Carolina Shrimp and Crab with Butternut Squash, Baby Spinach and Vine Ripened Tomatoes Garlic and Fresh Herbs tossed with Linguini

Rosemary Skewered Salmon 21- Boursin Risotto, Garlic Spiked Baby Spinach and Strawberry Balsamic Glaze

Grilled Marinated Flank Steak 25- Brasstown All-Natural Grass Fed Beef, Grilled Vegetable Quinoa, Braised Brussel Sprouts, Pickled Red Onion and Red Wine Demi Glace

Fresh Catch 19-Local Tuna or Rockfish, Grilled, Blackened or Seared with Home Fries and Choice of Vegetable