

= SHAREABLES =

Lillie Mae's Knuckle Print Biscuits 5

Two flaky homemade biscuits served with house honey butter and seasonal jam – add Edwards country ham 3 –

Antipasto Crostini 12

Pimento cheese, country ham farce, red pepper jelly, served with sourdough crostini

Smoked Whitefish 12

Smoked Whitefish salad served with house crackers

Fried Calamari 12

Breaded and fried calamari, charred scallion, arugula, quick pickled radish, carrot smoked paprika vinaigrette

Scotch Eggs 7

Edwards sausage, bread crumb, smoke paprika, sorrel aioli

Avocado Toast 9

Haas avocado, cherry tomato, grilled red onion, grapefruit vinaigrette, radish, on a toasted sourdough baguette – add bacon 3 add an egg 2 –

Nacho Lubo 12

Blackened strip steak, grilled eggplant, Gorgonzola, zucchini, tomato, shallot, balsamic reduction, sour cream, cilantro

= SPOON SPECIALTIES =

Carnitas Hash 13

Braised pork, fried eggs, grilled corn, cotija cheese, avocado, fried onion, potato, crema, cilantro

The Good 11

Two eggs any style, choice of smoked bacon, Edwards sausage or Edwards country ham, served with hash browns and choice of biscuit or toast

The Spoon Stack 11

Our signature pancakes served with seasonal fruit, Chantilly cream and pure Canadian maple syrup

Shrimp & Grit Cake 15

Smoked tomato, roasted red pepper, caramelized onion, Edwards sausage, griddled grit cake

Biscuits and Gravy 11

Buttermilk drop biscuits, Edwards sausage, fried egg

Simply Southern Waffle 11

Our signature cornmeal waffle served with seasonal fruit compote, honey vanilla mascarpone and pure Canadian maple syrup

Grit Bowl 14

Buttermilk rice grits, Edwards country ham, braised seasonal greens, roasted tomato and onion relish, fried egg

Steak and Eggs 17

New York strip steak, two eggs cooked to order, served with hash browns and choice of biscuit or toast

Crab Cake 19

Super lump crab, tomato butter, celery root slaw, served with French fries

House French Toast 13

Our signature French toast made with brioche, creme anglaise, seasonal fruit and whipped cream topped with pure Canadian maple syrup

Edwards Country Ham Benedict 12

House made English muffin, Edwards country ham, red pepper jelly, poached egg, hollandaise, served with hash brown

Smoked Salmon Benedict 14

House made English muffin, house smoked salmon, poached egg, sorrel, hollandaise, fried capers, served with hash brown

Avocado Benedict 12

House made English muffin, Haas avocado, cherry tomato, grilled red onon, poached egg, hollandaise, served with hash brown

Veggie Omelet 11

Seasonal vegetables, choice of cheddar, swiss, provolone or colby jack, served wiht hash brown

Huevos Rancheros 11

Fried eggs, tomato, black beans, cotija cheese, cilantro, served on grilled corn tortillas

The Loaded Omelet 15

Edwards sausage, smoked bacon, Edwards country ham, bell pepper, caramelized onion, choice of cheddar, swiss, provolone or colby jack, served with hash brown

Chicken Biscuit 12

Buttermilk drop biscuit, locally sourced fried chicken thigh, sweet tea jelly, served with choice of hash browns or fries

Avocado Club 12

Oven roasted turkey breast, smoked bacon, Haas avocado, LTO, mayo and dill pickle, served with choice of hash brown or French fries

= HANDHELDS =

The Rustic Burger 12

8 oz. Virginia beef patty, smoked bacon, lettuce, charred onion, pickled green tomato and cheddar on a brioche bun, served with a side of French fries – add bacon 3 add an egg 2 –

Pimento Ham and Cheese 11

Brioche, Edwards country ham, pimento cheese, served with choice of hash brown or French fries

Chicken and Waffle Sliders 13

House waffle, locally sourced fried chicken thigh, seasonal fruit, hot honey, served with choice of hash brown or French fries

Fried Egg Sandwich 12

Everything bagel, two eggs cooked to order, cheddar, smoked bacon, served with choice of hash brown or French fries

= LIGHT & FRESH =

Classic Ceasar Salad 11

Crisp romaine, shaved parmasean, house made crutons, house Ceasar

Grilled Wedge Salad 12

Grilled romaine heart, cherry tomato, bleu cheese, red onion, bacon mustard vinaigrette

The Rustic Salad 9

Arugula, cherry tomato, carrot, corn, house made crutons, citrus vinaigrette

Kale and Parmesan Salad 13

Tuscan kale, toasted almond, puffed quinoa, cranberry, citrus vinaigrette

Mediterranean Bowl 13

Cider cooked farro, golden beats, feta, herbs, sherry gastrique – add chicken 5, salmon 7, shrimp 6, steak 7 –

Power Bowl 13

Long grain rice, black beans, seasonal greens, roasted oyster mushrooms, chow chow relish – add chicken 5, salmon 7, shrimp 6, steak 7 –

= SIDES & EXTRAS =

Edwards Sausage 5
Smoked Bacon 4

French Fries 4

Hash Brown 4

Single Egg 2
Any style

Buttermilk Drop Biscuit 3

Toast 2

Seasonal Fruit Bowl 6

Side Salad 5