



## BRUNCH

### For the Table

**Deviled Eggs 3 Ways** - \$6  
Borscht, Turmeric, and Tea

**Pimento Cheese Puffs** - \$7  
Pepper relish, bacon

**Ham and Leek Galette** - \$7  
Corn meal crust, sunny egg, cheese, baby Russian kale

**Pecan Sticky Bun** - \$4

### Mains

**Quail n' Grits** - \$14  
Buttermilk-fried Manchester Farms quail knots, Geechie Boy Mills grits, orange marmalade, spicy collards & peas

**Country Ham on Black Pepper Biscuit** - \$12  
Raclette cheese, house-cured ham, Duke's pepper relish.  
Served with side of fries, hash browns, or grits

**Kimchi Hash Browns** - \$13  
Hot mustard brisket "burnt ends", kimchi, runny egg,  
Duke's, sweet soy sauce, furikake

**Birch Chicken** - \$13  
Birch-brined & Mesquite-smoked chicken (light or dark meat),  
Alabama white sauce, Carolina slaw, fries

**Blue Plate Special** - \$14  
2 eggs any way, hot links or bacon, grits or hash browns, WLP002 toast

### Brunch Cocktails

**Kimchi Bloody Mary** - \$10  
Tito's, House Kimchi Bloody Mary mix, pickled shrimp & veg

**Bellini** - \$9  
Prosecco, peach puree

**Lil' Buzi** - \$11  
Nitro cold brew, sweet vermouth, Cynar, Campari, mole bitters

**Mezcalifornia** - \$12  
Mezcal, Cointreau, OJ, pomegranate syrup, Cava