

# Brunch Menu



871 West 4th Street  
Winston-Salem, NC  
336-724-7600

## omelettes

Served with your choice of two: housemade hashbrowns, grits, sautéed cinnamon apples or fruit

### Pimento Cheese

#### and Prosciutto Omelette

housemade pimento cheese, prosciutto, baby spinach

### Greek Omelette

mushrooms, feta cheese, tomato, baby spinach, banana peppers, kalamata olives

### Tuscan Omelette

sun-dried tomatoes, prosciutto, baby spinach, caramelized onions, fresh mozzarella

### Western Omelette

sausage, peppers, onions, pepperjack cheese

## from the griddle

### Classic Pancakes

classic pancakes, piled high and topped with whipped cream, dusted with powdered sugar and served with maple syrup

add chocolate chips - 2, fresh berries - 2

### French Toast

strawberries, blueberries, cream cheese; or cinnamon apple, candied pecans, caramel

### Monte Cristo

ham and swiss on texas toast, dipped in french toast batter then grilled and topped with powdered sugar, maple syrup and served with fruit

### Southwestern Breakfast Burrito

scrambled eggs, cheddar/jack cheeses, chorizo sausage and pico de gallo; wrapped in a flour tortilla

### Veggie Burrito

scrambled eggs, sautéed mushrooms, roasted red bell peppers, spinach, caramelized onions and havarti cheese; wrapped in a flour tortilla

## salads

### Grilled Salmon Salad •

grilled salmon, mixed greens, tomato, goat cheese, purple onion, candied pecans

11

### Southwestern Chicken Caesar Salad

romaine, sweet & tangy fried chicken, black beans, roasted corn, tortilla strips, caesar dressing

10

### Filling Station Salad •

goat cheese, strawberries, blueberries,

mandarin oranges, onion, candied pecans

add chicken - 5, salmon - MP, portabella - 4, shrimp - 6

### Grilled Chicken Salad

grilled chicken, mixed greens, tomato, cucumber, purple onion, cheddar/jack cheeses, carrot & croutons

10

MP

11

13

11

### Dressings

Balsamic • Sesame-Ginger • Caesar  
Ranch • Honey Mustard • FF Raspberry

## benedicts

Served with your choice of two: housemade hashbrowns, grits, sautéed cinnamon apples or fruit

8

### Eggs Benedict •

two poached eggs and canadian bacon on two toasted english muffins; topped with hollandaise sauce

12

### Crab Cake Benedict •

two poached eggs over our housemade crab cakes on two toasted english muffins; topped with hollandaise sauce

10

13

### Pork Belly Benedict •

thick-sliced applewood-smoked pork belly, two poached eggs, toasted english muffin, hollandaise sauce

10

12

### Napoleon Benedict • (if available)

beef tenderloin medallions, crab cakes, baby spinach, two poached eggs, toasted english muffin, chipotle cream sauce

10

MP

### Southwest Black Bean Benedict •

housemade black bean cakes, two poached eggs, toasted english muffin, fried spinach, chipotle cream

10

10

### Fried Chicken Benedict •

fried chicken, bacon, poached eggs & hollandaise on an english muffin

10

12

## filling station favorites

### Steak and Eggs • (if available)

4oz filet, two eggs any style, housemade hashbrowns and fruit

MP

### Signature Carolina Shrimp Grits

sautéed shrimp, spinach and andouille sausage over fried grit cake topped with a spicy chipotle cream sauce and tomatoes

14

### Grilled Salmon •

fresh-grilled salmon topped with lemon-caper butter; served with housemade hashbrowns and fruit

MP

### Downtown Breakfast

two eggs any style, choice of sausage or smoked bacon, housemade hashbrowns and toast

10

### Southwest Breakfast Bowl

hashbrowns, chorizo sausage, pico de gallo, onions, two eggs any style, chipotle cream sauce

12

## kids menu

7.50 kids 12 and under | 13.50 13 and older

### Bacon and Eggs •

two eggs served with bacon strips and fresh fruit

### French Toast

a smaller version of our classic french toast with bacon strips and fresh fruit

### Chicken Tenders

housemade chicken tenders, served with french fries and fresh fruit

### Classic or Chocolate Chip Pancakes

three mini pancakes served with bacon strips and fresh fruit

• These items are served /offered raw, undercooked or cooked to order.  
Consuming raw or undercooked meats may increase your risk of foodborne illness.

# WINE LIST

## THIS MONTH'S FEATURE

Barbadillo Pedro Ximenex SHERRY, Spain 7  
Taylor Fladgate 10yr Old PORT, Portugal 12

### SPARKLING

	GL	BTL
Freixenet BLANC DE BLANC, Cava, Spain		16
Da Luca PROSECCO, Treviso, Italy	187mL	7
Da Luca PROSECCO, Treviso, Italy		24
Domaine Chandon ROSE BRUT, California	187mL	10
Domaine Chandon ROSE BRUT, California		32
Moet et Chandon Imperial BRUT, Epernay, France	187mL	20
Moet et Chandon Imperial BRUT, Epernay, France		65

### ROSE

	6oz	9oz	BTL
Smoking Loon, California	8	11.5	28
Louis Jadot, France	9	13	32

### WHITES

#### SAUVIGNON BLANC

Brancott SAUVIGNON BLANC, Marlborough, New Zealand	8	11.5	28
Haymaker SAVIGNON BLANC, Marlborough, New Zealand	9	13	34
Domaine Gerard Fiou SANCERRE Le Grand Roc Terroir de Silex, France			42

#### CHARDONNAY

J. Lohr Riverstone, Arroyo Seco, California	8	11.5	32
Kendall-Jackson Vintner's Reserve, California	9	13	34
La Crema, Sonoma Coast, California	10	14.5	35
Cakebread, Napa Valley, California			55

#### SEASONAL SPRING WHITES

Chateau Ste. Michelle RIESLING, Columbia Valley, Washington	7	10	24
Ruffino Lumina PINOT GRIGIO, Italy	7	10	24
Upshot BLEND, Sonoma, California	10	14.5	35
Villa Pozzi MOSCATO, Sicily, Italy	6	8.5	20
DeMarie ARNEIS, Langhe, Italy	9	13	34

### REDS

#### PINOT NOIR

Hob Nob, France	7	10	24
Meiomi, California	10	14.5	36
Belle Glos Dairyman Vineyard, Russian River Valley, California			70

#### MERLOT AND MALBEC

Josh Cellars MERLOT, California	9	13	32
El Libre MALBEC, Mendoza, Argentina	7	10	24
Cakebread Cellars MERLOT, California			70

#### CABERNET SAUVIGNON

Liberty School, California	8	11.5	28
J. Lohr Seven Oaks, Paso Robles, California	10	14.5	36
B Side, North Coast, California			38
Jordan, Alexander Valley, California			80

#### ZINFANDELS AND SYRAHS

The Crusher PETITE SIRAH, California	8	11.5	28
Save Me San Francisco RED BLEND, California	7	10	24
Unshackled by the Prisoner Wine Co. RED BLEND, California	10	14.5	36
Saldo by the Prisoner Wine Co. ZINFANDEL, California			39
Polkura SYRAH, Chile			41

### DESSERTS

Warm Chocolate Bourbon Pecan Pie Served with ice cream	5.00
Strawberry Dream Cake	6.00
Ultimate Hot Fudge Brownie Served with ice cream	5.00
Chocolate Lava Cake Served with ice cream	5.00

ASK YOUR SERVER ABOUT OUR SEASONAL DESSERTS