



## TO START

### \* AUSPICIOUS PASTRY OF THE DAY

Made fresh by our friends at Auspicious Baking Company, ask server for details!

### 5 SPOT CRAB CAKES \$14

House-made with grilled lemon, 5 Pepper aioli, microgreens

### LOADED BREAKFAST CRACKLINS \$10

Crispy potatoes topped with mornay, bacon, pico de gallo

## BRUNCH FAVORITES

Available 8AM-2:30PM

### SHRIMP & GRITS \$15

Grilled shrimp, Cajun trinity, tomatoes, bacon, white wine - over cheese grits  
+ Add two eggs\* any style +\$2.50

### STEAK & EGGS\* \$17

Flat iron steak, two eggs any style, crispy potatoes, grilled onions and peppers, sriracha-hollandaise - with a homemade buttermilk biscuit

### MOTHER CLUCKER BOWL \$14

Buttermilk fried chicken, crispy potatoes, grilled onions, cherry peppers, cheddar, sriracha-hollandaise  
+ Add two eggs\* any style +\$2.50

### VILLAGE SCRAMBLE \$13

Two eggs, bacon, mushrooms, tomatoes, Cajun trinity - over crispy potatoes, topped with sausage gravy and green onions

### THE CLASSIC FIVE\* \$13

Two eggs any style, cheese grits, sausage gravy - with a homemade buttermilk biscuit and choice of bacon or sausage

### FRENCH TOAST \$12

Sourdough bread in a rich custard, topped with fresh berries and dusted with powdered sugar - with choice of bacon or sausage

### BISCUITS & SAUSAGE GRAVY \$7

+ Add two eggs\* any style +\$2.50

## BRUNCH À LA CARTE

BACON OR SAUSAGE \$4

2 EGGS ANY STYLE\* \$2.5

HOMEMADE BUTTERMILK BISCUIT \$2.5

SAUSAGE GRAVY \$3

TOAST \$2.5

Sourdough or Gluten Free (+\$1)

## BRUNCH PLATES

Available 8AM-2:30PM

Served with choice of one side

### HOT HONEY CHICKEN BISCUITS \$14

Buttermilk fried chicken, house-made pimento cheese, bacon, honey-sriracha  
+ Add two eggs\* any style +\$2.50

### SALMON AVOCADO TOAST\* \$15

Grilled salmon, fresh avocado, capers, tomatoes, onions, watermelon radish, goat cheese over sourdough toast  
+ Add two eggs\* any style +\$2.50

### SAUSAGE BISCUIT BENEDICT\* \$14

An open faced homemade buttermilk biscuit topped with sausage, poached eggs, sriracha-hollandaise

### BREAKFAST SANDWICH \$12

Two eggs scrambled, bacon, tomato, fresh avocado, cheddar on a brioche bun

### VEGGIE TOAST \$12

Scrambled egg whites, mushrooms, tomatoes, fresh avocado, watermelon radish, goat cheese, sriracha-hollandaise over sourdough toast

## LUNCH FARE

Sandwiches served with choice of one side  
Substitute gluten-free bread for +\$2

### 5 SPOT CLASSIC BURGER \* \$13

Double stacked burger patties, bacon, grilled onions, pepperjack, lettuce, tomato  
+ Add a fried egg\* +\$1.25

### SALMON BLT\* \$15

Blackened salmon, bacon, lettuce, tomato, 5 Pepper aioli

### BLACK & BLEU STEAK SALAD\* \$15

Blackened flat iron steak, bacon, tomatoes, onions, bleu cheese crumbles, cucumbers

### BLACKENED SALMON SALAD\* \$15

Blackened salmon, cherry peppers, watermelon radish, tomatoes, cucumbers, goat cheese, olives

### APPLE-PECAN CHICKEN SALAD WRAP \$11

Our famous chicken salad, lettuce, tomato

## SIDES

CRISPY POTATOES \$4

SWEET POTATO FRIES \$4

FRESH FRUIT \$4

CHEESE GRITS \$3

\* Warning: Consuming raw or under-cooked meat, seafood, or egg product can increase your risk of foodborne illness. Please notify your server of any food allergies.

## BRUNCH COCKTAILS

### MIMOSA 6 / 12 / 24

by the glass, 1/2 carafe, or full carafe

### BELLINI 8 / 16 / 32

by the glass, 1/2 carafe, or full carafe  
peach, passion fruit, elderflower,  
pineapple or pomegranate

### B. MATT'S BLOODY \$9

commodore vodka, b. matthew's bloody  
blend seasoned rim - garnished with  
okra & olive

### PB ICED COFFEE \$8.5

skrewball peanut butter whiskey, irish  
cream liqueur, coffee, whipped cream

## COCKTAILS \$9

### SPRING MULE

strawberry & cucumber vodka, sour,  
ginger beer

### 4430 MOJITO

bacardi, mint, simple, blueberry, lime,  
soda

### MIDTOWN MARGARITA

tequila, pomegranate, sour

### BOURBON SMASH

jim beam, mint, simple, lemon

### WARD 8

bulleit rye, orange, lemon, grenadine

### JOLLY RANCHER

lemon vodka, sour, simple, grenadine,  
pomegranate

## FIVERS \$5

### BEES KNEES

gin, honey simple, lemon

### PALOMA

tequila, lime, grapefruit

### RUM PUNCH

rum, cranberry, pineapple, orange

### OLD FASHIONED

bourbon, bitters, simple, cherry, orange

### VILLAGE MULE

vodka, peach, ginger beer

## WINES

### WHITEHAVEN SAUVIGNON BLANC 10/40

new zealand 2018

### SAND POINT CHARDONNAY 9/36

california 2017

### BOCELLI PINOT GRIGIO 8/32

italy 2018

### NOBLE HOUSE RIESLING 8/32

germany 2018

### VILARNAU BRUT RESERVA 12/48

spain 2018

### LOUIS PERDRIER BRUT ROSÉ 9/36

france 2018

### FABLE PINOT NOIR 10/40

california 2018

### R COLLECTION MERLOT 10/40

california 2019

### BORSAO BEROLA BLEND 10/40

spain 2015

### TILIA MALBEC 8/32

spain 2017

### ROBLAR CABERNET 8/32

california 2017

## BEERS

### BUD LIGHT TALLBOY ... \$5

### CORONA TALLBOY ... \$6

### MICHELOB ULTRA TALLBOY ... \$5

### MILLER LITE TALLBOY ... \$5

### PBR TALLBOY ... \$3.5

### STELLA ARTOIS TALLBOY ... \$6

### YUENGLING TALLBOY ... \$5

### ATLANTA CRISP APPLE HARD CIDER ... \$5

### CREATURE COMFORT CITY LAGER ... \$5

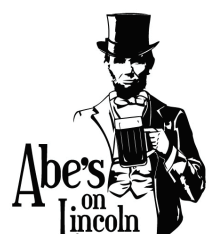
### SCOFFLAW BASEMENT IPA ... \$6

### SOUTHBOUND HOP'LIN IPA ... \$6

### SWEETWATER 420 ... \$6

### 3 TAVERNS SEASONAL SOUR ... \$6

### WHITE CLAW ... \$6



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