

Brunch

TO START

* **Auspicious Pastry of the Day** **MKT**

Veggie **Fried Green Tomatoes** **\$13** – hand-breaded, garlic herb goat cheese, remoulade, microgreens

Loaded Potato Cracklins' **\$10** – crispy potatoes topped with three-cheese sauce, bacon, tomatoes, green onions, cheddar

Veggie **Gf** **Caprese Salad** **\$8** – cherry heirloom tomatoes, baby mozzarella, fresh basil, olive oil, balsamic reduction drizzle

BRUNCH ENTRÉES

served with french fries, cheese grits, smoked bacon collard greens or fresh fruit.

Chicken & Biscuits **\$15** – hand-breaded buttermilk chicken tenders, house-made pimento cheese, with choice of sausage gravy or 5 pepper hot honey sauce over homemade buttermilk biscuits served with bacon

+add two eggs* any style +\$2.50

Salmon Avocado Toast* **\$17** – smashed avocado, capers, red onions, tomatoes, red radish over toasted wheat

+add two eggs* any style +\$2.50

Philly Breakfast Sandwich **\$12** – philly steak, scrambled eggs, grilled peppers & onions, american, texas toast

Veggie **Fried Green Tomato Benedict*** **\$14** – open-faced homemade buttermilk biscuit topped with fried green tomatoes, poached eggs, garlic herb hollandaise over mixed greens

Gf **Lumberjack Omelette** **\$15** – sausage, bacon, peppers & onions, pepper jack

Veggie **Veggie Quiche** **\$12** – house-made with mushrooms, spinach, swiss

BRUNCH À LA CARTE

Fresh Fruit **\$4**

Cheese Grits **\$4**

2 Eggs* Any Style **\$2.5**

Buttermilk Pancake **\$4**

French Fries **\$4**

+make them truffle fries +\$1

3 Pieces of Bacon **\$5**

2 Sausage Patties **\$4**

Sausage Gravy **\$3**

Crispy Potatoes w/ Parmesan **\$2.5**

Slice of Texas or Wheat Toast **\$2.5**

+gluten free +\$1

Sweet Potato Waffle Fries **\$6**

Homemade Buttermilk Biscuit **\$2.5**

Smoked Bacon Collard Greens **\$4**

BRUNCH FAVORITES

Gf **Shrimp & Grits** **\$17** – shrimp, tasso ham and cherry heirloom tomatoes in a white wine cream sauce, served over stone-ground grits, topped with smoked bacon collard greens, pepper jack and green onions
+add two eggs* any style +\$2.50

Village Scramble* **\$14** – two eggs scrambled, bacon, mushrooms, tomatoes, grilled peppers & onions over crispy potatoes, topped with sausage gravy and green onions

The Classic Five* **\$13** – two eggs any style, sausage gravy, homemade buttermilk biscuit, cheese grits with choice of bacon, sausage or fresh fruit

Buttermilk Pancakes **\$12** – made from scratch, topped with whipped cream with choice of bacon, sausage or fresh fruit

+add blueberries or chocolate chips +\$1

+add two eggs* any style +\$2.50

Biscuits & Sausage Gravy **\$7**

+add two eggs* any style +\$2.50

LUNCH FARE

sandwiches & burgers served with french fries, cheese grits or smoked bacon collard greens.
substitute gluten-free bread/bun +\$2 / add bacon +\$2

lemon shallot vinaigrette, balsamic vinaigrette, bleu cheese, buttermilk ranch, honey mustard
+.50 extra dressings

Gf **Blackened Salmon Salad*** **\$16** – mixed greens, blackened salmon, roasted red peppers, tomatoes, red radish, cucumbers, goat cheese

Gf **Black & Bleu Steak Salad*** **\$16** – blackened steak, bacon, cucumbers, tomatoes, green onions, bleu cheese crumbles

The Cuban **\$15** – pulled pork, ham, swiss, pickles, mustard, pressed hoagie

Apple-Pecan Chicken Salad Sandwich **\$12** – house-made with cumin, lemon zest, oregano, lettuce, tomato, sprouts on wheat

Buttermilk Chicken Tenders **\$14** – hand-breaded, served with fries

5 Spot Classic Burger* **\$16** – double stacked patties, bacon, grilled onions, lettuce, tomato, pickles, pepper jack

Truckin' Burger* **\$15** – double stacked patties, lettuce, tomato, pickles, american, 5 Spot sauce

BRUNCH COCKTAILS

B. Matt's Bloody **\$9** – vodka, b. matthew's bloody blend seasoned rim, garnished with okra & olive

Virgin Mary **\$6** – b. matthew's bloody blend seasoned rim - garnished with okra & olive

Mimosa **glass \$6 / carafe \$24** – house bubbles, oj

Bellini **\$8** – choose peach, passion fruit, elderflower, raspberry or strawberry

PB Iced Coffee **\$9.50** – coffee, skrewball peanut butter whiskey, irish cream liqueur, whipped cream