



BRUNCH

BROUGHTON ST. BREAKFAST	\$9
<i>2 eggs, bacon or sausage, biscuit, grits</i>	
<i>+ Gluten Free Toast \$2</i>	
GF ROAST BEEF HASH	\$10
<i>Potato, turnip, sweet potato and Brussels sprouts hash, pepper jack gravy, sunny side up eggs</i>	
GF SHRIMP & GRITS	\$13
<i>bacon, succotash, szechuan peppercorn cream</i>	
BRUNCH BURGER	\$14
<i>lettuce, tomato, cheddar, fried onions, harissa aioli, sunny side up egg</i>	
<i>+ Gluten Free Bun \$2</i>	
CHICKEN & WAFFLE GRILLED CHEESE	\$13
<i>Cheddar and Pepperjack, bacon and onion jam, spicy honey and sumac glaze</i>	
GF HOUSE SALAD	\$8
<i>cucumber, red onion, cherry tomato, lemon-basil vinaigrette</i>	
GF BEET & ARUGULA	\$11
<i>goat cheese, spiced pumpkin seeds, orange, orange vinaigrette</i>	
GF CRAB-STUFFED MUSHROOM BENEDICT	\$16
<i>Portabello, crab cake, poached eggs, lemon-oregano aioli</i>	
BISCUITS & GRAVY	\$8
<i>Portabello succotash & pepperjack gravy</i>	
GF VEGGIE OMELETTE	\$10
<i>spinach, swiss, portabello succotash, roasted red pepper hollandaise</i>	

SIDES

MIXED BERRIES	\$4	FRIED RED POTATOES	\$4
SIDE HOUSE SALAD	\$4	SIDE BEET & ARUGULA SALAD	\$5
SUCCOTASH	\$5	GRITS	\$4
BACON OR SAUSAGE	\$5	BISCUIT	\$3



DEDICATED GLUTEN FREE FRYER



CONSUMING RAW OR UNDER-COOKED MEAT, SEAFOOD, OR EGG PRODUCTS CAN INCREASE YOUR RISK OF FOOD-BORNE ILLNESS