



BRUNCH

We proudly use local free range eggs from our farm, local heirloom potatoes from RSK farm, & house-made breads for toast

The following include a choice of roasted potatoes or field greens and toast.

Black Creek Breakfast: Eggs any style & a choice of bacon or house-made sausage	\$10
Vegetarian Breakfast: Scrambled tofu, red onion and shiitakes	\$8
Local Broccoli, Wild Mushrooms & Goat cheese omelet	\$12
Bacon, caramelized onion & Swiss cheese omelet	\$10
"The Don": the bacon omelet, a choice of one special waffle or pancake & a side of bacon	\$17.50

Specialties...

House-brined corned beef hash & eggs: eggs any style and toast	\$11
Two poached eggs over parmesan grits topped with heirloom tomato sauce served with a choice of potatoes or salad and toast	\$12
Biscuits & Gravy: accompanied by eggs any style	\$10
House-made Buttermilk Pancakes with local real maple syrup	
	Short stack \$7
	Full stack \$10
Grand Marnier cream cheese stuffed Challah Bread French toast	\$11

Soup and Salads...

Soup of the Day	cup...	\$3
	bowl...	\$5
Local Poached Pear, Ewe's Blue Cheese & Candied Pecan Salad with Butternut "croutons"		\$10
Caesar Salad with extra-long croutons and white anchovies	Entrée size...	\$8
		\$15

Sides...

Roasted potatoes	\$4
Parmesan grits	\$4
Toast	\$2
House-made buttermilk biscuit	\$3
Side salad	\$4
Apple wood smoked bacon	\$4
House-made sausage	\$4
House-made corned beef hash	\$6

Drink Favorites...

Monkey Joe's coffee	\$2
Pot of tea	\$3.50
Espresso	\$3.50
Double Espresso	\$5.50
Cappuccino	\$4.50
Double Cappuccino	\$7
Latte	\$4.50
Hot Chocolate	\$4
Grapefruit juice	\$2
Cranberry juice	\$2
Fresh squeezed orange juice	\$3.50
Mimosa	\$8
Champagne	\$7
House-made Lemonade	\$3.50
Bloody Mary	\$7
Kir or Kir Royale	\$8

There will be a dollar charge for substitutions.