

BRUNCH MENU

Sundays, 10 am – 2 pm

BRUNCH BEVERAGES

MIMOSAS \$7

- Traditional OJ Pink Lemonade
- Strawberry Pink Rosemary
- Black Cherry Cranberry-Pineapple

FROM THE BOROUGH COFFEE TRIKE:

- Cold Brew (nitro) \$5 Add syrup: vanilla, hazelnut,
- Americano \$3.25 chocolate, caramel 75¢
- Espresso \$3 Sub oat milk, almond milk, breve 75¢
- Latte \$4.50 Extra shot 75¢
- Chai Tea Latte \$5

NON-ALCOHOLIC BEVERAGES

- Drip Coffee \$3 Sparkling Water \$2.50
- Cold Brew \$4 Juice \$2.50
- Iced Tea (unsweetened) \$3 (OJ, Cran-pineapple, Pink Lemonade)
- Hot Tea \$3 Soda \$2
- Bottled Water \$2 (Coke, Diet Coke, Sprite, Ginger Ale)

APPETIZERS

Cinnamon French Toast Sticks \$8

Served with maple syrup, candied pecans, powdered sugar, and fruit compote

Salad \$8

Cabbage, arugula, fresh mozzarella, cucumber, toasted sriracha almonds, seasonal fresh fruit, and pear vinaigrette

Classic Cinnamon Roll \$5

Brioche cinnamon rolls with cinnamon cream cheese icing

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MAINS

That's What Cheese Said \$14

Toasted open-faced English muffin, corned beef, pimento cheese, fried green tomatoes, fried eggs, lemon-tarragon aioli, served with fried potato hash

Naan ya Business \$14

Toasted garlic naan bread, herbed cream cheese, chili-lime tomato confit, chicken sausage, arugula, beluga lentil fried egg, served with fried potato hash

Blue Plate \$13

Two slices of buttered rye toast smothered with corned beef and chicken sausage gravy, scrambled eggs, cheddar, and green onions, served with fried potato hash

Double Oaks Frittata \$13

Three eggs, bacon, chicken sausage, red onion, seasonal vegetables, mushrooms, tomato, and cheddar, topped with house glory sauce, served with fried potato hash

Breakfast Pizza \$11

Olive oil base, scrambled eggs, bacon, cheddar, green onions & maple glaze

Folk Around and Find Out \$14

Bowl of cheesy herbed grits, hash browns, bacon, mushrooms, cheddar, fried egg, green onions, topped with our Nashville Zinger sauce

The State Fair \$16

Pecan-crusting chicken breast over two dutch waffles with prosciutto and a fried egg, topped with Nashville Zinger sauce and maple syrup. Served with fried potato hash