

BRUNCH *menu*

SATURDAYS 11AM-2PM

ENTREES

HARVEST PUMPKIN SPICE PANCAKES

THREE FLUFFY PANCAKES INFUSED WITH PUMPKIN SPICE, TOPPED WITH WHIPPED CREAM, SWEETENED CREAM CHEESE, A DUSTING OF CINNAMON, AND MAPLE SYRUP ON THE SIDE. \$13

CINNAMON ORCHARD PARFAIT

LAYERS OF FRESH APPLES, CREAMY GREEK YOGURT, AND HOMEMADE CRUNCHY OAT GRANOLA, ALL FINISHED WITH A TOUCH OF MAPLE SYRUP. \$8

GOLDEN AUTUMN QUICHE

FLUFFY FARM FRESH EGGS BLENDED WITH YOUR CHOICE OF FRESH SPINACH AND FETA CHEESE OR CRISPY BACON AND CHEDDAR. SERVED WITH TOAST OR PIMENTO CHEESE BISCUIT. \$14

RUSTIC RISE BREAKFAST PIE

THIS 10" BREAKFAST PIZZA FEATURES OUR SIGNATURE CRUST TOPPED WITH GRAVY, SCRAMBLED EGGS, BACON, PORK SAUSAGE, AND CHEDDAR CHEESE. \$15

AUTUMN GARDEN SKILLET OMELETTE

FLUFFY EGGS FOLDED OVER A MEDLEY OF SAUTÉED TOMATOES, PEPPERS, AND ONIONS, AND A SPRINKLE OF SHARP CHEDDAR CHEESE. SERVED WITH TOAST OR A PIMENTO CHEESE BISCUIT. \$14

DRINKS

ZELDA MIMOSA

MIONETTO PROSECCO WITH CHOICE OF ORANGE, PINEAPPLE, OR CRANBERRY JUICE. \$9

HRB BLOODY MARY

GREY GOOSE VODKA, HOUSE BLOODY MARY MIX, CELERY, LEMON WEDGE, AND SLICE OF BACON. \$14

CHESTER 75

NEW AMSTERDAM GIN, LEMON JUICE, SIMPLE SYRUP, AND PROSECCO. \$10

JAVA MARTINI

GREY GOOSE VODKA, ESPRESSO, KAHLÚA, AND SIMPLE SYRUP. \$10

PROHIBITION PALOMA

1800 TEQUILA, GRAPEFRUIT JUICE, SODA WATER. \$9

