



BRUNCH

EGGS BENEDICT \$14
english muffin, country ham, hollandaise

BISCUIT AND GRAVY* \$13
carolina prosciutto, poached eggs

BUTTERMILK PANCAKES \$10
maple syrup, whipped brown butter

BANKERS BREAKFAST* \$13
two eggs over medium, grits, bacon, toast

LIGHTER SIDE

BRULÉED GRAPEFRUIT \$11
boxcarr cottonseed, griddled bread

MADISON OATMEAL \$8
bloomed raisins, seasonal fruit

YOGURT \$9
fresh fruit, granola, honey

**CHEF THOMAS CARD
& COLLABORATIVE**

*these items are served raw or undercooked. Please note that consuming raw or undercooked meats, poultry, seafood and eggs may increase your risk of food borne illness.

SIDES

HOUSE -MADE BREAKFAST MEATS \$5
turkey bacon
smoked sorghum bacon
sausage

SKILLET POTATOES \$6

MICHAEL'S ENGLISH MUFFIN \$4
butter, jam

GRITS \$4

SEASONAL BREAKFAST BREAD \$3

SEASONAL FRUIT \$6

SNACKS

DEVILED EGGS \$7
paprika, chives, bacon jam

SWEET POTATO CHIPS \$5
lemon, avocado, pecan

FRIED OYSTERS \$10
sweet chili sauce, cucumber, greens

LUNCH

BABY MIXED GREENS \$7
easter radish, fava bean, buttermilk

ARTISAN ROMAINE \$8
radish, parmesan, confit garlic

ADD CHICKEN \$5 OR SHRIMP \$8

COBB SALAD \$14
chicken, blue cheese, bacon, egg

DAILY SOUP \$7

GRILLED CHEESE \$12
grafton cheddar, tomato chutney, arugula

B.L.T.A \$14
shredded lettuce, aioli*, sourdough

COUNTING HOUSE BIRD OR BURGER* \$15
onion jam, grafton cheddar, red hawk farm
greens

CHICKEN AND DUMPLINGS \$15
celery, scallions, carrots

ROASTED PORTABELLO GALETTE \$15
squash, peppers, farmer's cheese