

BRUNCH



SHAREABLES

BAKERY BASKET

chef's choice of assorted pastries and breads \$12

SKILLET CORNBREAD

pickled serrano, cheddar, honey \$10

CRISPY POTATOES

triple-cooked potatoes, bearnaise \$6

HOUSE PICKLES

market vegetables \$5

ROASTED PEANUTS

herbs, garlic, chili \$4

HOUSE OLIVES

citrus, garlic, rosemary (may contain pits) \$6

MAINS

BAKED MULTIGRAIN PANCAKE \$12

seasonal jam, maple syrup

HATCH CHILE CHEDDAR SAUSAGE \$13

creamy polenta, poached egg, red wine reduction

BISCUITS & SAUSAGE GRAVY \$14

two eggs

SHAKSHUKA

stewed tomatoes & peppers, herbs, egg, \$11
sourdough toast

CORNER BEEF HASH \$16

homeplace pastures corned beef, shiitake, pickled serrano, potato, sunny side up egg, herbs

EGG & CHEESE SANDWICH \$10

bagel, croissant, or toast
(add bacon, brown sugar ham, or breakfast sausage for \$3.5)

CHICKEN N' BISCUIT \$13

fried chicken, buttermilk biscuit, charred corn relish, calabrian chili butter

STERLING BREAKFAST \$11

two eggs, bacon, brown sugar ham, or breakfast sausage, and a slice of sourdough or milk bread toast

BREAKFAST SAUSAGE SANDWICH \$13

maple sage sausage, sunny-side-up egg, chili mayo, caramelized onions, cheddar cheese, milk bun

STERLING BURGER \$14

onion jam, gruyere, butter lettuce, tomato, spread, benne seed milk bun

SMOKED CHICKEN SANDWICH \$11

coffee-rye bbq sauce, creamy slaw, dill pickles, toasted milk bun

BLTA \$10

house-cured brown sugar bacon, lemon mayonnaise, tomato, butter lettuce, avocado, toasted milk bread

CROQUE MONSIEUR \$11

house cured ham, whole grain mustard, mornay sauce, milk bread
(add egg for \$2.5)

PLOUGHMAN'S PLATTER \$14

chef's choice of meat, cheese, preserves, pickles, soft-boiled egg, sourdough

CHICKEN FRICASSEE \$18

hen of the woods mushrooms, kabocha squash, brown gravy, rice grits

add a bag of chips for \$2

BRUNCH



PIZZA

MARGHERITA 	\$15
tomato, basil, mozzarella	
JAMON	\$20
tomato, country ham, arugula, mozzarella	
ROSSA 	\$13
tomato, garlic, basil, calabrian chili	
CHORIZO	\$17
caramelized pineapple, chorizo, pickled serrano, oregano, tomato, mozzarella	
FUNGI	\$16
mushroom cream, smoked mushrooms, roasted shallot, thyme, fontina	

GREENS

STERLING CAESAR 	\$7/\$14
romaine, boquerones, garlic croutons, cracked black pepper, parmesan	
THE SIMPLE  	\$6/\$11
butter lettuce, soft herbs, shallot, lemon dijon vinaigrette	
PANZANELLA	\$12
cucumber, red onion, olive, sourdough, cottage cheese, herbs, tomato vinaigrette	
LITTLE GEMS 	\$16
smoked chicken, herb breadcrumbs, pickled red onion, grated egg, cheddar dressing	
FRISÉE	\$14
bacon lardons, crispy shallot, soft herbs, poached egg, warm bacon vinaigrette	

BAKERY

CANDIED PECAN BUTTER TOAST	\$12
cocoa nibs, sea salt, milk bread	
HOUSEMADE RICOTTA TOAST	\$12
seasonal jam or hazelnut arugula pest, milk bread	
CARAMELIZED CINNAMON TOAST	\$8
milk bread	



SEE BAKERY CASE
FOR DAILY OFFERINGS

SIDES

BRAISED COLLARDS 	\$6
smoked bacon, pickled serrano	
BBQ NAVY BEANS	\$6
bacon, breadcrumbs, thyme	
ORDER OF EGGS	\$5
two eggs	
SLICE OF TOAST	\$2.5
sourdough or milk bread	
ORDER OF HOUSE-SMOKED MEAT	\$3.5
bacon, brown sugar ham, or breakfast sausage	

OUR PARTNERS

arkansas natural produce
barnhill orchards
calm and confidence bee keeping
firelight farms
guenther apiary
home place pastures
rabbit ridge farms
war eagle mill

*consuming raw or undercooked meats, poultry, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

** groups of 8 or larger will automatically be charged a 20% gratuity

 chef favorite  vegan  gluten free  vegetarian