






BRUNCH



SHAREABLES

BAKERY BASKET	\$12	HOUSE PICKLES  	\$5
chef's choice of assorted pastries and breads			
SKILLET CORNBREAD   	\$10	ROASTED PEANUTS  	\$4
pickled serrano, cheddar, honey			
CRISPY POTATOES 	\$6	HOUSE OLIVES  	\$6
triple-cooked potatoes, bearnaise			
citrus, garlic, rosemary (may contain pits)			

MAINS

BAKED MULTIGRAIN PANCAKE 	\$12	BREAKFAST SAUSAGE SANDWICH	\$13
seasonal jam, maple syrup		maple sage sausage, sunny-side-up egg, chili mayo, caramelized onions, cheddar cheese, milk bun	
HATCH CHILE CHEDDAR SAUSAGE	\$13	STERLING BURGER 	\$14
creamy polenta, poached egg, red wine reduction		onion jam, gruyere, butter lettuce, tomato, spread, benne seed milk bun	
BISCUITS & SAUSAGE GRAVY	\$14	SMOKED CHICKEN SANDWICH	\$11
two eggs		coffee-rye bbq sauce, creamy slaw, dill pickles, toasted milk bun	
SHAKSHUKA 	\$11	BLTA	\$10
stewed tomatoes & peppers, herbs, egg, sourdough toast		house-cured brown sugar bacon, lemon mayonnaise, tomato, butter lettuce, avocado, toasted milk bread	
CORNEB BEEF HASH 	\$16	CROQUE MONSIEUR	\$11
homeplace pastures corneb beef, shiitake, pickled serrano, potato, sunny side up egg, herbs		house cured ham, whole grain mustard, mornay sauce, milk bread (add egg for \$2.5)	
EGG & CHEESE SANDWICH	\$10	PLOUGHMAN'S PLATTER 	\$14
bagel, croissant, or toast (add bacon, brown sugar ham, or breakfast sausage for \$3.5)		chef's choice of meat, cheese, preserves, pickles, soft-boiled egg, sourdough	
CHICKEN N' BISCUIT	\$13	CHICKEN FRICASSEE	\$18
fried chicken, buttermilk biscuit, charred corn relish, calabrian chili butter		hen of the woods mushrooms, kabocha squash, brown gravy, rice grits	
STERLING BREAKFAST	\$11	add a bag of chips for \$2	
two eggs, bacon, brown sugar ham, or breakfast sausage, and a slice of sourdough or milk bread toast			

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

BRUNCH DRINKS

\$7.5

MIMOSA

orange, pineapple, or cranberry

\$26 **MAKE IT A BUCKET**

\$3 **JUICE REFILL**

\$9

BLOODY MARY

vodka, house-made mix, garnish of olive, bell pepper, and house-made sausage

\$9

FIDELITO

dark rum, licor 43, cream, coffee, chocolate bitters (served hot or iced)

\$9

FALLEN ANGEL

reposado tequila, crème de cassis, ginger liqueur, sparkling wine, lime, mezcal mist

\$8

FRESHMAKER

aperol, lemon, 12 oz lager

\$10

A TOUR OF EUROPE

byrrh, brandy, limoncello, lemon

\$10

HUGO

sparkling wine, elderflower liqueur, sparkling water, lime, mint (spirit free \$6)

ALLEY BRUNCH DRINKS

\$7.5 MIMOSA

orange, pineapple, or cranberry

\$26 MAKE IT A BUCKET

\$3 JUICE REFILL

\$9 BLOODY MARY

bloody darn good mix, vodka

SPIKED FIDEL & CO COFFEE

\$9 godfather style (scotch and amaretto)

\$8 irish style (irish whiskey and rocktown bourbon cream)

\$8 fidel style (rum, licor 43, chocolate bitters)

\$8 SPARKLING VODKA SUNSHINE

vodka, elderflower liqueur, limoncello, lemon, choice of sparkling or tonic water

\$9 TIKI-LA MARG

reposado tequila, passion fruit liqueur, tiki-bitters, lime (served on the rocks or frozen)

\$8 STEVE HOLT COLA

bourbon, cherry liqueur, licor 43, lemon, cola

\$9 SAMOUR DAIQUIRI, PLEASE

dark rum, apricot liqueur, angostura bitters, lime

\$11 APEROL SPRITZ

sparkling wine, aperol, sparkling water, orange slice

SPIRIT FREE DRINKS

CANNED SODAS & TEA	\$3
CARBONATED CANNED DRINKS	\$3
FRESH-SQUEEZED ORANGE JUICE	\$5
STERLING BLEND COFFEE	\$3
HOT TEA	\$4
FIDEL & CO COLD BREW	\$5

THIS IS MY
HAPPY PLACE

Our bartenders are happy to make a wide range of classic
cocktails in addition to the signature specials.