

*** BRUNCH LUNCH ***

FRIED BRUSSELS SPROUTS 10 - GF DF V

charred lemon gioli

CAESAR 10

niedlov's country loaf croutons, charred lemon, caesar dressing, parmesan add grilled chicken +6 | shrimp +8 | salmon +10 | flank steak +12

ITALIAN SAUSAGE FLATBREAD 13

local sausage, banana peppers, red onions, vodka sauce, chili oil

CAST IRON CHEESE DIP 13

dynamo lager, pickled banana peppers, oven roasted garlic cloves, grilled niedlov's country loaf

MONTY EGG WRAP 13*

house flatbread, over hard eggs, tomato jam, cheese, lettuce, bacon, potato wedges

EGG PLATE 12*

scrambled eggs, bacon, house biscuit, apple butter or raspberry jam, butter

BISCUITS AND GRAVY 6.50

house made biscuit, italian sausage gravy | add egg +2

HM GRIT BOWL 16* - GF

anson mill's grits, scrambled eggs, anson mill's sea island red peas with tomato jam, pickled onions choice of protein: grilled gulf shrimp or veggie patty sub flank steak +3

SWEET TEA BRINED CHICKEN SANDWICH 16

springer mtn farms' chicken, alabama white sauce, crispy onions, slaw, potato wedges

HM BRUNCH BURGER† 18*

half-pound special blend double-stack patties, niedlov's egg bun, sunny egg, white american, special sauce, grilled onions, lettuce, tomato, pickles, wedge potatoes + add bacon 1

†sub green origin plant based burger

COLLARD GREENS MELT 13 - V

niedlov's pan bread, sweetwater valley white cheddar, provolone, gruyere, parmesan, roasted garlic, potlikker au jus, potato wedges

BRUNCH BURRITO 16*

scrambled eggs, grilled steak†, potato wedges, sea island red peas, guacamole, chorizo cheese sauce †sub green origin plant based crumbles | sub chicken +2

MONTY FRENCH TOAST 13

lightly fried baguette, strawberry cream sauce, fresh strawberries & blackberries, powder sugar & cinnamon

SUNNY ENGLISH MUFFIN 12*

neidlov's english muffin, sunny eggs, avocado cream cheese spread, pickled onions, herbs, roasted garlic, side greens

CHICKEN SCHNITZEL SANDWICH 16

niedlov's hoagie, springer mountain farms chicken, sweet mustard, slaw, pickled onions, potato wedges

VEGAN COCONUT PARFAIT 10 - V+ GF

charred strawberries and oranges, sorghum granola, toasted walnuts, cardamom powder sugar, basil, mint

General Manager: Mary Halford Chef: Antonio Lugo