

BRUNCH

FIRSTS

SMOKED GOUDA DIP served warm, parmesan bacon crust, pita chips **10**

CRISPY ARTICHOKEs fresh herbs, shaved parmesan, basil buttermilk **9**

BICYCLE SPRING ROLLS (3) sweet and savory chicken, fresh vegetables, walnuts, sriracha honey sauce **9**

CORNMEAL CRUSTED OYSTERS select oysters, chive crème fraiche, candied bacon, pickled shallots **12**

AVOCADO TOAST honey-wheat toast, spicy avocado spread, poached egg, dressed greens **11**

BRUNCH BEIGNETS crispy-fried sweet dough balls, powdered sugar, mixed berry syrup, chantilly cream **12**

THREE EGG BREAKFAST three eggs your way, buttered toast, berry compote, choice of house bacon or sausage **11**

HOUSE CURED SMOKED SALMON OMELETTE grilled asparagus, lemon-dill cream cheese, crispy capers, minced red onion, breakfast potatoes **15**

SHORT-RIB OMELETTE slow-braised beef, caramelized onions, sharp cheddar, breakfast potatoes **15**

TUSCAN VEGGIE OMELETTE garlicky mushrooms, black tuscan kale, sundried tomatoes, housemade mozzarella, parmesan, breakfast potatoes **14**

AVOCADO TOAST honey-wheat toast, spicy avocado spread, poached egg, dressed greens **11**

BENNYS two poached eggs on house focaccia topped with hollandaise with breakfast potatoes

house meats: Canadian bacon, applewood smoked bacon, smoked salmon, sausage, or crab cakes **15**

veg: curried chickpea fritter, blackbean cake, or tomato/spinach **13**

BENNY FLIGHT trio sampling of our house smoked & cured meats, done eggs benny style - applewood smoked bacon, savory sage breakfast sausage, classic Canadian bacon **16**

BRUNCH FAVORITES

SEASONAL QUICHE chef's choice filling & whipped eggs, buttery pie crust, dressed greens **10**

LOW COUNTRY SHRIMP AND GRITS gulf shrimp, sausage, bell peppers and onions in smoked gouda cream over savory grits **21**

CLASSIC PANCAKES with butter and maple syrup **12**

add strawberries, chocolate, chopped bacon **3**

SAUSAGE SKILLET crispy hash browns, house sausage patty, eggs your way, sawmill gravy, spicy mustard **16**

BACON SKILLET crispy hash-brown, house cured bacon, eggs your way, jalapeños, cheddar cheese, basil buttermilk **16**

CINNAMON CRUNCH FRENCH TOAST BREAD PUDDING blackberry compote, powdered sugar, chantilly cream **13**

FLAP-FLAPJACKS & CHEESE two classic pancakes, crispy/spicy buttermilk chicken, sriracha honey, salted honey butter, cup of mac & cheese **18**

KETO STEAK & EGG BOWL spiced filet, cilantro lime cauliflower rice, romaine, cojita cheese, avocado, over easy egg, chipotle aioli **18**

ROOTS AND GRAINS BOWL roasted root veg, farro, kale, almonds, dried cranberries, mapple brown butter, sage, poached egg, hollandaise **14**

If you have an allergy (nuts, gluten free, celiac, peanut oil) please let your server know immediately! While these may not be key ingredients in every menu item, all are produced in an area where products containing various allergens may be used.

**consuming raw or undercooked meats, fish or eggs may increase your risk for foodborne illness*

EGGS

BRUNCH

SALADS+SANDWICHES

SESAME GINGER SALAD chicken breast salad (sesame seeds, snow peas, scallions & walnuts) over carrots, crispy wontons, grape tomatoes, field greens, sesame-ginger vinaigrette **15**

GODDESS KALE COBB grilled chicken, chopped bacon, bleu cheese, egg, tomato, shaved brussels, avocado herb goddess dressing **18**

AEGEAN CHOPPED tomatoes, cucumbers, basil, red onions, feta, olives, pepperoncinis, romaine lettuce, lemon-herb vinaigrette **12**

CHARLESTON CHICKEN ROLLER grilled chicken, bacon, smoked gouda pimento cheese, spinach, tomatoes, basil mustard, soft flour tortilla, side of mixed greens **12**

CRAB CAKE ON BRIOCHE tomato, greens, lemon aioli, side of mixed greens **14**

HOUSE SMOKED SALMON* goat cheese, greens, avocado, tomato, toasted multigrain bread, side of mixed greens **13**

COOP BURGER 7 HILLS beef, cheddar, house bacon, basil mustard, fried egg, side of fries **16**

SIDES

APPLEWOOD SMOKED BACON 5

BREAKFAST SAUSAGE PATTY 5

SAVORY GRITS 5

**HONEYWHEAT OR CHALLAH TOAST
SERVED WITH HONEY BUTTER, COMPOTE** 5

BREAKFAST POTATOES 5

BRAISED BLACK BEANS 5

BRUNCH COCKTAILS

BLOODY MARY
house bloody mary
mix, cathead vodka **10**

MIMOSA FLIGHT
weekly selection of
fresh fruit juices & liqueurs, prosecco
frizzante **10**

MASON JAR COCKTAILS
32oz rotating specialty
beverages, serves three **19**

DESSERTS

FLOURLESS CHOCOLATE TORTE
berry whipped cream

“OOEY GOOEY” BUTTER CAKE
served warm with salted caramel
gelato

ITALIAN STRAWBERRY SHORTCAKE
basil olive oil cake, balsamic
macerated strawberries,
chantilly cream



We encourage you to use your mobile device to scan the QR Code & view our menu online as we continue to social distance and promote environmental sustainability!

The health and well-being of our staff members and guests is our top priority as we follow the CDC recommended protocol for food service. We require guests to wear masks until they are seated at a dining table and anytime they are not seated.