

BRUNCH

FIRSTS

SMOKED GOUDA DIP served warm, parmesan crust, pita chips **12**

CRISPY ARTICHOKE fresh herbs, shaved parmesan, basil buttermilk **11**

BICYCLE SPRING ROLLS (3) sweet and savory chicken, fresh vegetables, walnuts, sriracha honey **11**

CORNMEAL CRUSTED OYSTERS select oysters, chive crème fraiche, candied bacon, pickled shallots **14**

AVOCADO TOAST honey-wheat toast, spicy avocado spread, poached egg, dressed greens **12**

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

EGGS

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**

BENNYS poached eggs, house focaccia, hollandaise, breakfast potatoes

house meats: Canadian bacon, applewood smoked bacon, smoked salmon, sausage **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 **11**

LOW COUNTRY SHRIMP AND GRITS gulf shrimp, andouille sausage, bell peppers, onions, stone ground grits, smoked gouda cream **24**

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

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

SAUSAGE SKILLET crispy hash browns, house sausage patty, eggs your way, sawmill gravy, maple 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, maple 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 meat, fish, or eggs may increase your risk for foodborne illness*

BRUNCH

SALADS+SANDWICHES

SESAME GINGER SALAD marinated chicken salad (snow peas, sesame seeds, scallions, walnuts), carrots, tomatoes, wonton crisps, mixed greens, sesame ginger vinaigrette **16**

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 **13**

CHARLESTON CHICKEN ROLLER grilled chicken, bacon, smoked gouda pimento cheese, spinach, tomatoes, basil mustard, side of mixed greens **13**

HOUSE SMOKED SALMON* goat cheese, greens, avocado, tomato, toasted multigrain bread, side of mixed greens **14**

COOP BURGER 7 HILLS beef, cheddar, house bacon, basil mustard, fried egg, side mixed greens **17**

BAJA BLACKBEAN BURGER lettuce, tomato, avocado, chipotle aioli, side of mixed greens **14**

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
rotating specialty
beverages, serves three **19**



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!

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