

BULL & FINCH

• A GASTRO PUB •

OMELETTES

SOUTHWEST OMELETTE chorizo sausage, bell peppers, sweet onions, shredded cheddar topped with avocado and sour cream, choice of side \$14

THE FUNGHI OMELETTE local grown shiitake and oyster mushrooms, ploughman's goat cheese, baby spinach, choice of side \$14

THE CAPRESE OMELETTE marinated tomatoes, fresh mozzarella, basil and arugula, choice of side \$14

EGGS BENEDICT

SALMON seared salmon, whipped cream cheese, 2 poached eggs, hollandaise, chives on grilled English muffins, choice of side \$17

BACON thick cut roasted slab bacon, whole grain mustard, hollandaise, 2 poached eggs on grilled English muffins, choice of side \$16

BREAKFAST SLIDERS (2)

BACON, EGG & CHEESE egg, applewood smoked bacon, cheddar cheese, cholula aioli on toasted brioche rolls, choice of side \$14

BLT applewood smoked bacon, arugula, tomato, sun dried tomato aioli on toasted brioche rolls, choice of side \$14

BREAKFAST PLATES

TRADITIONAL BREAKFAST three eggs, creamy Adluh grits, applewood smoked bacon, rustic toast \$13

GRIT BOWL Duck confit, bacon lardons, roasted tomato, caramelized onion, bourbon maple syrup, topped with a poached egg \$14

CHICKEN AND WAFFLE Belgian waffle, fried boneless chicken thigh, bourbon maple cream sauce \$15 Small/\$19 Large

FRENCH TOAST powdered sugar, banana, chocolate crisps, peanut butter whipped cream, bourbon maple syrup \$12

SHRIMP & GRITS Adluh creamy grits, chorizo sausage, cream sauce, fresh bell peppers, sweet onion \$21

WAFFLES 2 Belgian waffles, powdered sugar, strawberries and banana, bourbon maple cream sauce \$12

SIDES

Creamy grits, fried fingerling potatoes, fries, english muffin, grilled toast, fruit cup, single egg \$4 each

Fried brussel sprouts, Applewood smoked bacon, duck fat fries, grilled chorizo sausage \$6 each

KIDS MENU

12 and under only and includes a drink

FRENCH TOAST (1 slice) powdered sugar, banana, chocolate crisps, peanut butter, whipped cream, maple syrup \$8

BELGIAN WAFFLE (1 piece) powdered sugar, strawberries and banana, maple cream sauce \$8

BACON, EGG & CHEESE SANDWICH with choice of side \$10

CHEESEBURGER 5 oz patty with choice of side \$10

SHRIMP AND CHIPS fried shrimp with choice of side \$10

CHICKEN FINGERS tempura fried with choice of side \$10

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

STARTERS

SHRIMP BRUSCHETTA diced shrimp, tomato, chive, arugula tossed with lemon and EVO on grilled and sliced baguette with avocado puree \$14

SMOKED CHICKEN WINGS 8 wood smoked, crispy fried, tossed with chili infused sorghum syrup and served with celery gorgonzola blue cheese dressing \$14

FRIED BRUSSEL SPROUTS bacon lardons, whole grain mustard and shallot vinaigrette \$11

ARANCINI fried Sicilian risotto balls, local mushrooms, mozzarella, roasted tomato puree, parmesan reggiano \$12

TEMPURA CHICKEN spicy fried chicken breast strips, honey dijon, apple slaw \$12

DUCK FAT FRIES crispy fries, duck fat drizzle, Parmigiano Reggiano and duck fat and bacon aioli \$11

SALADS

SC STRAWBERRY AND ARUGULA SALAD roasted baby beets, cashews, goat cheese fritter and balsamic vinaigrette \$11

GRILLED CAESAR grilled and wilted romaine, housemade caesar dressing, Parmigiano Reggiano focaccia croutons \$8

COBB SALAD chopped romaine, tomato, bacon, red onion, hardboiled egg, avocado, gorgonzola blue cheese dressing \$10

MEDITERRANEAN CHILLED FARO SALAD cucumber, sundried and fresh tomato, roasted red pepper, red onion, creamy feta cheese, herb vinaigrette \$10
Add to any salad: chicken \$6, shrimp \$9, * salmon \$10

SANDWICHES

FRIED CHICKEN SANDWICH buttermilk fried boneless chicken thigh, arugula, cheddar, bacon, tomato, Cholula aioli, grilled brioche bun \$15

GRILLED CHICKEN SANDWICH marinated breast, goat cheese, avocado, red onion, tomato, roasted garlic aioli on a grilled brioche bun \$15

BIG BULL SMASH BURGER Carolina raised Brasstown Beef patty (1/3 lb) mix of ground choice chuck and ground dry aged prime, 2 slices American cheese, lettuce, tomato, pickles, special house sauce on a grilled brioche bun

Single Patty \$13 Double Patty \$17 Triple Patty \$21 Add Bacon \$2

BEEF SHORT RIB SANDWICH braised boneless short rib, caramelized onions, provolone cheese, horseradish cream sauce, braising jus \$19

FRIED COD SANDWICH craft beer battered north atlantic cod, lettuce, tomato, pickle aioli \$16

All sandwiches served with choice of: fried fingerling potatoes, fries, apple slaw, creamy grits. \$2 upgrade duck fat fries, fried brussels

DINNER PLATES

FISH & CHIPS craft beer battered north atlantic cod, fries, dill pickle aioli \$20

VEAL AND BRASSTOWN BEEF MEATLOAF creamy grits, haricot verts with gourmet mushroom gravy \$18 Small/\$26 Large

BUTTERMILK FRIED CHICKEN boneless fried chicken thigh (s) creamy grits, haricot verts with gourmet mushroom gravy \$15 Small/\$21 Large

DESSERTS

BREAD PUDDING vanilla custard base, soaked brioche and croissants, with a warm bourbon hard sauce. \$9 + scoop of Blue Bunny Ice cream \$12

DOUBLE CHOCOLATE BROWNIE scoop Blue Bunny Vanilla ice cream, salted caramel sauce and chocolate sauce \$12

4 LAYER CARROT CAKE spiced cake with layers of cream cheese buttercream with rum pineapple compote \$10