

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

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

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