



- BRUNCH -

SOUTHERN HERITAGE

Vivian's scratch-made buttermilk biscuit with bacon, country ham, or hot sage rope sausage served with peppered white gravy and fresh fruit - \$5 | add egg - \$1 | add cheese - \$1

OMELET "FETTUCCINE" CARBONARA

eggs strips fettuccine-style in a carbonara sauce with smoked salmon - \$9

SCRAMBLED EGG PIEROGIES

Scrambled egg-stuffed dumplings with maple syrup-glazed fried bologna and a mornay cheese sauce - \$7

TORTILLA

Spanish skillet-baked omelet of chorizo, onions, peppers, and mushrooms topped with manchego cheese and french fries - \$7

LOUKOUMADES

Greek-style deep fried doughnut puffs drizzled with honey syrup and sprinkled with cinnamon, powdered sugar and chopped walnuts - \$6

CHICKEN & WAFFLES

southern- fried boneless thigh, drumette, and wing on a buttered Belgian waffle served with maple syrup and fresh fruit - \$9

AK'S "MONSTER" SKILLET HASH

sweet potato browns sautéed with hot sage rope sausage, garlic, onions, peppers, mushrooms, and chipotles nested with 3 eggs topped with white cheddar and served with fresh fruit - \$11

MAC & CHEESE

with pimiento cheese & bacon - \$6

CHICKEN AND DUMPLINGS - \$8

- SANDWICHES & SALADS -

STEAK & EGG

hanger steak with sauteed onions, peppers, mushrooms, provolone, fried egg - \$8

WILD MUSHROOMS ON TOAST

topped with fried egg and mustard-olive oil drizzle - \$6

FRENCH TOAST PANINI

Challah stuffed with hot sage rope sausage - \$8

or fresh fruit with cream cheese - \$7

BREAKFAST PITA

bacon, egg and cheese - \$6

or spinach, feta and fresh tomatoes - \$6

YOGURT & GRANOLA PARFAIT

Greek Yogurt layered with house-made granola and fresh fruit \$6

SOUL-GRILLED CHEESE

mozzarella, provolone & kasseri chesses, panini grilled - \$5

MIDWOOD MIXED GREENS

tomatoes, red onion, crimini mushrooms, shaved pecorino, red wine vinaigrette - \$6

COUNTRY GREEK SALAD

tomatoes, red onion, cukes, kalamata olives, peppers, feta, EVO - \$7

- SIDES & NIBBLES -

Belgian waffle \$4

Vivian's scratch-made biscuit \$2

Smothered & smashed sweet potato browns \$4

Housemade granola with milk \$4

Greek yogurt \$3 | add Greek honey \$1

French fries with garlic-herb salt & truffle oil - \$4

Cheese grits \$3

Bacon, NC country ham, hot sage rope sausage \$3

Fresh mixed fruit bowl \$4

- BRUNCH COCKTAILS -

Mimosa \$4

Maker's Mark Mint Julep \$6

Bellini \$9

Absolut Peppar Bloody Mary \$6