



The Ruffed Grouse

Brunch

Breakfast

Avocado Toast - *Multigrain Bread, Lemon* - 10

Highlander Omelet* - *Parmesan, Tomato, Chive, Arugula, Herb Aioli* - 16

Steak & Eggs* - *Grilled Steak, Two Eggs, Roasted Potatoes, Chimichurri* - 28

Greek Yogurt and Granola - *Honey, Raisins* - 8

A 'la Carte - *Roasted Potatoes 7 - Bacon 7 - Fresh Fruit 7*

Starters & Salads

Roasted Beet Salad - *Ruby & Golden Beet, Whipped Goat Cheese, Arugula, Marcona Almond* - 12



Caesar Salad - *Parmesan, Brioche Croutons, House-made Dressing* - 14

+Add Grilled Steak \$8
+Add Fried Oysters \$10



Devils on Horseback - *Bacon Wrapped Dates stuffed with Blue Cheese* - 10

Smoked Trout Dip - *Sunburst Farms Trout served with Crackers* - 12

Sandwiches

**all sandwiches served with seasoned fries*

Smoked Turkey and Avocado Wrap - *Bacon, Duke's Mayo, Arugula, Tomato, Pesto* - 16

Grilled Steak - *Pickled Shallots, Horseradish Aioli, Arugula, Brioche Bun* - 22

Burger - *Two Brasstown Beef Patties, Brioche Bun, Cheddar, Pickles, Onion, Comeback Sauce* - 20

*Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

*Please note for parties of 8 or more guests, a 20% service charge will be added. Thank You

