



## BRUNCH.....

### SHRIMP & GRITS

shrimp, creamy cheddar grits, topped with bacon, chives, blistered cherry tomatoes, pimento cheese

15.00

### N.E. CORN BEEF HASH

Corn Beef with peppers, onions and potatoes, chilled and then pan seared with your choice of eggs on top

13.00

### HASH

crispy potatoes, andouille sausage, caramelized onions, peppers, and cheddar cheese topped with bechamel and fried egg

12.00

### ALL PIG BENEDICT

poached eggs served atop smoked pulled pork, bacon, and pit ham on english muffins topped with hollandaise

15.00

### CHICKEN & JOHNNY

buttermilk fried chicken breast on chive and bacon johnny cake smothered with chili infused maple syrup

14.00

### LORRAINE BAKE

country ham, sauteed onions, peppers, and cheddar

11.00

### DUCK CONFIT TACOS

Pan Seared duck cooked medium to medium rare topped with lettuce, pickled red onions, and a red pepper tomato taco sauce

17.00

### MAC & CHEESE

five cheese mornay, cheddar, cavatappi pasta  
add protein: chicken, bacon, pulled pork

15.00

### FRENCH TOAST

10.00

### BISCUIT & GRAVY

9.00

## SMALL BITES....

### ROASTED BUFFALO CAULIFLOWER

flash fried cauliflower tossed in buffalo with a vegan ranch dipping sauce

10.00

### PIMENTO CHEESE

housemade pimento spread and pickled vegetables served with toast points

10.00

### LOADED CHIPS

caramelized onions, peppadew peppers, cheese mornay, pulled pork, bbq sauce

11.00

### CONCH FRITTERS

topped with pickled vegetable and Marie Rose sauce

12.00

## SIDES

### BISCUIT

2.00

### EGG

1.50

### BACON

2.00

### GRITS CUP

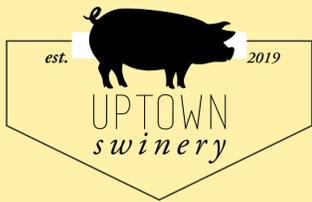
3.00

### HASH POTATOES

3.00

### SIDE SALAD





## SANDWICHES....

### HAM B.L.T.P.C.

tavern ham, bibb lettuce, tomato, pimento cheese, bacon, garlic aioli on sourdough  
14.00

### HOT BROWN SANDWICH

Open face in house smoked turkey with bacon and cheese sauce  
14.00

### CORN BEEF CLUB

Three layer sandwich with lettuce, tomato, bacon and garlic aioli  
14.00

### SMOKED TURKEY CLUB

Three layer sandwich with lettuce, tomato, bacon and garlic aioli  
14.00

## SALADS....

### WEDGE SALAD

iceberg wedge with grape tomatoes, bacon bits, blue cheese crumble blue cheese dressing  
11.00

### CAESAR SALAD

peppadew peppers, bacon, housemade croutons, parmesan cheese, romaine, tossed in house caesar  
9.00

### SPINACH & CHORIZO SALAD

Spinach with a chorizo tomato balsamic vinaigrette, topped with cheese curds, candied pecans and hard boiled eggs  
13.00

### MEDITERRANEAN COUSCOUS SALAD

Fresh spring mix tossed in a white balsamic vinaigrette with Israeli couscous, topped with papitas, red onion, cherry tomatoes, cucumbers, and pita chips on side  
13.00

### SEASONAL BERRY SALAD

Fresh spring mix tossed in a champagne vinaigrette, candied pecans, and seasonal fruit  
13.00

## SALAD PROTIEN ADD-ONS

- Duck.....7
- Shrimp.....8
- Chicken.....5
- Chilean Sea Bass.....9
- Pulled Pork.....6
- Bacon.....3

## BOOKING PRIVATE EVENTS.....

Customizable menu and buffets available  
Backroom seats- 25  
Upstairs seats- 40  
Entire restaurant rental seats- 100  
Contact gmuptownswinery@gmail.com