

SKILLET

WEEKENDER MENU

Poached eggs on any plate \$1.00 additional...

- CHORIZO GRAVY AND BISCUITS** \$10
House-made Mexican pork chorizo in a spicy cream gravy over "bird's head" buttermilk biscuits with two scrambled yard eggs.
- GREENFIELD FARMS ORGANIC SMOKED GOUDA FOLDED EGG OMELETTE** \$10
With an early summer pan-roasted vegetable garnie and a buttermilk biscuit.
- BRAISED BEEF BRISKET AND GOLD POTATO FOLDED EGG OMELETTE** \$11
With a garnie of Pan-roasted Mushrooms and a buttermilk biscuit.
- ROSEMARY-CHEDDAR "CATSHEAD" BISCUIT** \$9
A knife and fork breakfast sandwich with house-made heritage Tamworth pork sausage, grainy mustard, and cave-aged Cowgirl Creamery blue cheese; served with pan-roasted fingerling potatoes. Add an local yard egg "your style" ... \$1.50.
- RUSTIC TRADITIONAL BREAKFAST** \$9
Two local yard eggs "your style", crispy Fingerling Potatoes, and choice of double smoked Cherrywood Bacon or heritage Tamworth Pork Sausage and Chef's choice of a breakfast bakery item.
- LEMON SOUFFLÉ PANCAKES** \$9
With Toasted Pinenuts and a fresh Raspberry Sauce made from Folck Family Farms berries.
- PAN-SEARED DIVER SCALLOPS** \$14
Over Anson Mills White Cheddar Grits with a Smoked Bacon & Andouille Etouffe.

BETWEEN BREADS

All Sandwiches served with a little lagniappe; just a little something extra on the side, always fresh, always seasonal, subject to the Chef's whims.

- DINER BURGER** \$9
Grass fed beef, fried egg, and Point Reyes Fontina on grilled Brioche with Tomato Marmalade and Dressed Arugula.
- FRIED GREEN TOMATO BLT** \$9
Cornmeal-dusted first of the season green tomatoes on thick slices of buttery grilled brioche with double smoked cherrywood bacon, a fried yard egg, oo-ee! sauce, and a leaf or two of something crisp, green, and local.
- TRUFFLED GRIDDLED CHEESE ON BRIOCHE** \$8
Served with Arugula simple Salad and a cup of Soup.
- LEMON HERB CHICKEN SALAD** \$10
Hand-pulled naturally raised all white Ohio chicken in a lemony mayonnaise with crisp Holthouse Farms celery and fresh tarragon. Served on thick slices of buttery grilled brioche with Honeycup mustard and a leaf or two of something crisp, green, and local.
- GRILLED BUTTERMILK-BLACK PEPPER CHICKEN** \$9
All natural Ohio-raised chicken breast in a buttermilk, black pepper, and wildflower honey marinade on grilled ciabatta with local goat cheese and lemony arugula.

SOUPS

- CHILLED HOTHOUSE TOMATO WITH FENNEL AND BLOOD ORANGE** .. \$2.5 Cup 4 Bowl
ROASTED CARROT & KABOCHI SQUASH WITH WARM SPICES \$2.5 Cup 4 Bowl

SIDES

- GRILLED BLACK MISSION FIGS** \$5
with Greek yogurt, local wildflower honey, Early Bird olive oil granola, and Folck Family Farms berries.
- SIMPLE SALAD OF ARUGULA** \$4
Dressed with Olive Oil and Lemon.
- ALL OHIO SALAD OF BABY GEM LETTUCE HEARTS, FARMER JONES BABY HEIRLOOM TOMATOES, GARLIC-BUTTERMILK DRESSING, TORN HERBS** \$5
- PAN-ROASTED EARLY SUMMER VEGETABLES, MAPLE BALSAMIC** \$4
- ANSON MILLS STONE GROUND GRITS WITH SHARP CHEDDAR** \$4
With your choice of Slow-braised Garlicky Greens, or Pan - roasted Mushrooms.
- CRISPY PAN-ROASTED FINGERLING POTATOES** \$3
(Not Vegetarian)
- DOUBLE SMOKED CHERRYWOOD BACON** \$4
- FRESH TAMWORTH HERITAGE PORK SAUSAGE** \$4
House-made and pattied fresh daily...
- GARLIC CHICKEN OR SPICY ANDOUILLE LINK SAUSAGE** \$4
All natural, gluten free, hormone free.
- GRILLED BREAD, YOUR CHOICE OF ONE OF THE FOLLOWING:** \$2
Ciabatta, Hand-sliced Brioche, or Freshly Baked Buttermilk Biscuits.

BEVERAGES

- FOUNTAIN SODA, FRESH BREWED SHANGRA-LA ICED TEAS** \$2.25
Coke, Diet Coke, Sprite, Sprite Zero, Black Birch Root Beer, Ginger Ale, All natural Black or Raspberry Tea.....Free refills
- FRENCH ROASTED SINGLE ORIGIN GUATAMALA SHB (STRICTLY HARD BEAN) COFFEE** ... \$2.5
Free refills
- SHANGRA-LA ORGANIC HOT TEAS** \$2.5
Earl Grey, Green Tea, Breakfast, Black Currant Decaf, Chai
- FRESH SQUEEZED ORANGE JUICE** \$3

Menu items may sell through during the course of the day and not be available for the entire service.

Menu changes frequently; sometimes weekly, sometimes daily, sometimes during service.

We do however, promise that all items served will be fresh and with Chef's highest standards.

Consumer Advisory... CONSUMING RAW OR UNDERCOOKED MEATS, EGGS OR SHELLFISH CAN BE POTENTIALLY HAZARDOUS