

HICKORY

BRUNCH

TWO EGG BREAKFAST | 14

two eggs your way, choice of bacon or sausage, choice of crispy potatoes or fruit (GF)

BISCUIT AND GRAVY | 15

scratch-made buttermilk biscuit, pepper gravy
choice of bacon or sausage, two eggs your way, crispy potatoes or fruit

QUINOA BOWL | 14

tri-color quinoa, roasted carrots, spinach, mushrooms, romesco, chimichurri (GF/V)
add egg | 1

VEGGIE OMELET | 15

three eggs, mushrooms, greens, feta, chimichurri,
served with crispy potatoes (M)
add bacon | 4
add sausage | 2
add extra egg | 1

LOADED OMELET | 16

three eggs, peppers, onions, sausage, cheddar, chives,
served with crispy potatoes
add bacon | 4
add extra egg | 1

HICKORY BENEDICT | 18

scratch-made buttermilk biscuit, poached eggs, bacon,
buttermilk cheddar, hollandaise, chives
served with crispy potatoes

EGGS BENEDICT | 16

English muffin, Benton's ham, hollandaise, chives
served with crispy potatoes

GRIT BOWL | 19

cheddar grits, braised collard greens, Georgia
cheddarwurst, yuzu hot sauce (GF)

SMOKED TROUT PLATTER | 19

everything bagel, cream cheese, greens, antipasto, boiled
egg

CHICKEN & WAFFLES | 17

Korean fried chicken, waffle, cabbage slaw, furikake

BREAKFAST FLATBREAD | 12

Cream, buttermilk cheddar, arugula, mushrooms, sausage

PLOUGHMAN'S LUNCH | 19

Benton's ham, pimento cheese, B&B pickles, focaccia,
fruit, and eggs

SHAKSHUKA | 14

tomatoes, roasted red peppers, onions, braised pork, feta,
egg (GF)
served with herb focaccia (V)

DRESSED GREENS | 9

farm greens, red onion, herbs, sprouts, radish, sunflower
seeds, maple Dijon vinaigrette (M)
add chicken | 8
add spiedini | 20

GRILLED PIMENTO CHEESE | 13

brioche, house-made pimento cheese, b&b pickles
served with fries (M)
add bacon | 4

PIMENTO BURGER | 23

two grass fed beef patties, pimento cheese, bacon, b&b
pickles
served with fries

SMASH BURGER | 25

two grass fed beef patties, Swiss cheese, caramelized
onion jam, garlic aioli, bacon, lettuce
served with fries

SWEETS

JOHNNY CAKES | 15

whipped butter, powdered sugar, maple syrup
served with choice of bacon or sausage

BRIOCHE FRENCH TOAST | 14

spiced apples, vanilla chantilly, powdered sugar, oat
crumble
served with choice of bacon or sausage

BERRY PARFAIT | 9

vanilla Greek yogurt, fresh berries, house-made granola,
cocoa nibs, honey (GF/M)

BIG ORANGE ROLL | 5

orange marmalade glaze

GF - Gluten Free | M - Meatless | V - Vegan | P - Pescatarian

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase
your risk of foodborne illness, especially if you have certain medical conditions.



BEVERAGES

SODA | 3

Coke, Diet Coke, Coke Zero, Mr. Pibb,
Mellow Yellow, Orange Fanta, Lemonade

JUICE | 5

Apple, Orange, Grapefruit

Pressed Juice

PURIFY | 10

Cucumber, spinach, kale, spirulina

RENEWAL | 10

Pineapple, passion fruit, carrot, turmeric

HYDRATION | 10

Watermelon, prickly pear, coconut,
ashwagandha

Specialty Drinks

VINEYARD FOG | 7

Wolf's Run tea latte, sorghum syrup

BLUE RIDGE FOG | 7

Blue Ridge Fog latte, sorghum syrup

CLINCH MOUNTAIN FOG | 7

Clinch Mountain chai latte, sorghum
syrup

GOLDEN MILK LATTE | 7

Tumeric, cinnamon ginger, black pepper,
nutmeg, roasted coriander, sorghum syrup

DUBAI CHOCOLATE LATTE | 8

Pistachio syrup, chocolate, choice of milk

Hot Tea

WOLF'S RUN | 5

Lavender, black tea, bergamot, cornflowers

BLUE RIDGE BREAKFAST | 5

Ginseng leaf and nettle, black tea

QUEEN OF HEARTS | 5

Honeybush, rose petals, marshmallow, lemon verbena,
hibiscus, wild sumac

MOUNT ROGER'S MINT | 5

Peppermint and nettle, green tea

CLINCH MOUNTAIN CHAI | 5

Black tea, ginger, star anise, cinnamon, cardamom,
calendula, cloves, black pepper, Appalachian spices

Coffee

ESPRESSO DRINKS | 7

Latte, Cappuccino, Mocha, Americano, Breve, Macchiato,
Black Eye; vanilla and caramel options, decaf available

COUNTER CULTURE DRIP COFFEE | 5

ADD ESPRESSO | 4

Add a shot of espresso to any of our specialty drinks

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two eggs your way, choice of bacon or sausage, choice of
crispy potatoes or fruit, biscuit (GF - without biscuit)

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choice of bacon or sausage, two eggs your way, crispy
potatoes or fruit

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cheddarwurst, yuzu hot sauce (GF)

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eggs (GF)
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seeds, apple cider vinaigrette (M)
add chicken | 8
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spiced apples, vanilla chantilly, powdered sugar, oat
crumble
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vanilla Greek yogurt, fresh berries, house-made granola,
cocoa nibs, honey (GF/M)

APPLE STACK CAKE | 14

vanilla chantilly, crumble, hickory syrup

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