

# SUNDAY BRUNCH

Our seasonally-driven menu is crafted with quality ingredients from our community of farmers, watermen, foragers, and local food artisans.

## COCKTAILS

CLASSIC BLOODY MARY	10
<i>cucumber turmeric infused vodka, bacon lardons pickled okra</i>	
SPICY MARY	10
<i>cucumber turmeric infused vodka, bacon lardons aji amarillo hot sauce, pickled okra</i>	
MORNING BUZZ	9
<i>zyn blend coffee, belle isle cold brew moonshine frangelico, sweetened condensed milk</i>	
SUNNY SUNDAY	10
<i>big fish cider, st. germaine, blueberry puree</i>	
MIMOSA	9
<i>prosecco, orange, grapefruit or pineapple juice</i>	

## DRINKS

<i>staunton coffee co zyn blend coffee</i>	3
<i>selection of mighty leaf tea, iced tea</i>	3
<i>orange juice, grapefruit juice &amp; cranberry juice</i>	3

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BRULEED CAST IRON CORNBREAD 8  
*main st farmstead butter, wengers concord grape jam*

## ROOSTER CROWS

OLD CHURCH CREAMERY YOGURT PARFAIT	6
<i>blueberries, lemon curd, kazzie's granola, mint</i>	
BUFFALO CREEK FARM CORNED BEEF & POTATO HASH	14
<i>local sunny side up eggs*, project grows green garlic grilled newtown sourdough</i>	
BAKED FRENCH TOAST	10
<i>blackberry topping, lemon whipped cream toasted pecans, newtown baking sourdough</i>	
EGGS BENEDICT	
<i>local farm poached eggs*, hollandaise, home fries newtown baking baguette</i>	
ham 13   virginia lump crabcake 17   loaded 20	
SAUSAGE GRAVY & BISCUIT	10
<i>autumn olive pork, home fries</i>	
two local eggs 3	
BUFFALO CREEK FARM STEAK & EGGS*	17
<i>soft scrambled eggs, shishito pepper salsa verde home fries</i>	

Items with an \* are served raw, undercooked or unpasteurized. Consuming raw or undercooked meat, poultry, seafood, shellfish, dairy or eggs may increase your risk of food borne illness.

## HIGH NOON

VIRGINIA JUMBO LUMP CRAB FRITTERS	14
<i>southern slaw, old bay aioli, french fries</i>	
SOUTHERN FRIED CHICKEN BISCUIT	12
<i>heirloom tomato, lettuce, pimento cheese, french fries</i>	
bacon 3   local farm egg 1.5	
BUFFALO CREEK FARM BURGER*	13
<i>eberly farm cheddar, pickles, garlic aioli, french fries</i>	
bacon 3   local farm egg 1.5	
RAPPAHANNOCK RIVER FRIED OYSTERS*	14
<i>cabbage slaw, sweet chili aioli, french fries</i>	
CAROLINA SHRIMP & GRITS	15
<i>yoder farm tomatoes, edwards smoked sausage byrds mill white corn grits</i>	

## FROM THE FIELD

KALE CAESAR SALAD	10
<i>jmd farm kale, croutons, parmesan reggiano black garlic dressing</i>	
grilled chicken 3 / carolina shrimp 5	
MALCOLMS MARKET SHISHITO PEPPERS	8
<i>falling bark hickory syrup, jq dickinson salt</i>	
PROJECT GROWS MIXED GREENS	8
<i>local blueberries, point reyes blue cheese</i>	
<i>toasted pecans, blackberry viniagrette</i>	

## SIDES

wades mill stone ground grits	4
home fries	4
local bacon	5
jmd farm eggs	3
housemade biscuit, jam & local butter	3
artisan cheeses	14