

WEEKEND BRUNCH FEATURES

Served every Saturday & Sunday until 3 pm

HOMEMADE CINNAMON ROLL

fresh baked, cinnamon, sugar, served with dulce caramel dip \$10

WAFFLES WITH FRUIT

*two waffles, served with local strawberries,
topped with lemon whipped cream \$MKT*

CHICKEN WITH WAFFLE

*haberdish pearl sugar, liège waffle \$5 each
served with your choice of honey butter syrup or maple syrup*

Add your choice of fried chicken —

two piece dark +\$10

two piece white +\$12

half chicken +\$19

whole chicken +\$34

fried tenders +\$3.5 each

BISCUITS WITH FIXINGS

*two biscuits, choose up to three fixings:
strawberry jam, bacon jam, honey,
sweet tea butter, or honey butter syrup \$6*

BISCUITS WITH GRAVY

two open face biscuits with house made black pepper sausage gravy \$13

CHICKEN BISCUIT SANDWICH

de-boned fried chicken thigh, slaw, honey mustard, bread & butter pickles \$11

EGG SANDWICH*

fried egg, cheddar, Edward's bacon, served on a house made biscuit \$9*

QUICHE DU JOUR

crispy potatoes, onions, & blue cheese, served with a haberdish kale salad \$MKT

NASHVILLE **HOT** CHICKEN

*choice of haberdish fried chicken tenders (3) or fried boneless thigh,
tossed in Nashville hot sauce, served over two pieces of classic white
bread, with pickled red onions & bread & butter pickles \$18*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may
increase your risk for food borne illness. These items can be cooked to order*

subject to change, quantities may be limited

BRUNCH COCKTAILS

Drunk Elephant \$11

house made cold brew, amarula
cream liqueur, burnt sugar syrup

The Big Fix \$10

vodka, strawberry pedialyte, muddled fresh
ginger,
lemon, mint, angostura bitters, club soda

Gin & Juice \$10

sutler's gin, orange juice, simple syrup, salt

Blonde Bloody Mary \$9.5

cathead vodka, heirloom tomato mix, lime, olives

Classic Bloody Mary \$8.5

cathead vodka, zing zang, lime, olives