



BRUNCH BEVERAGES

COFFEE THERMOS

counter culture, organic, direct-trade
half thermos 4.5 full thermos 6.5

RISHI HOT TEA 5

chamomile, earl grey, jasmine, breakfast

BLOODY MARY 9

cathead vodka, zing zang, lime, olives

BLONDE MARY 10

cathead vodka, heirloom tomato
mix, lime, olives

CLASSIC MIMOSA 9

prosecco, orange juice

GIN & JUICE 11

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

DRUNK ELEPHANT 12

housemade cold brew, amarula cream
liqueur, burnt sugar syrup

THE BIG FIX 12

vodka, strawberry pedalyte, muddled fresh
ginger, lemon, mint, bitters, soda



SNACKS

HUSHPUPPIES 13

fried cornmeal dough, sweet tea butter

CINNAMON ROLL 10

with dulce caramel dip

SMOKED DEVEILED EGGS 8.5

smoked whites, chives, paprika;
add smoked trout +2

BISCUITS & FIXINGS 8

two housemade biscuits with bacon jam,
sweet tea butter, & our seasonal fixing

SHRIMP & GRIT CAKES 17

anson mills grit cakes, seared shrimp, edward's
ham, pickled greens, maple chipotle

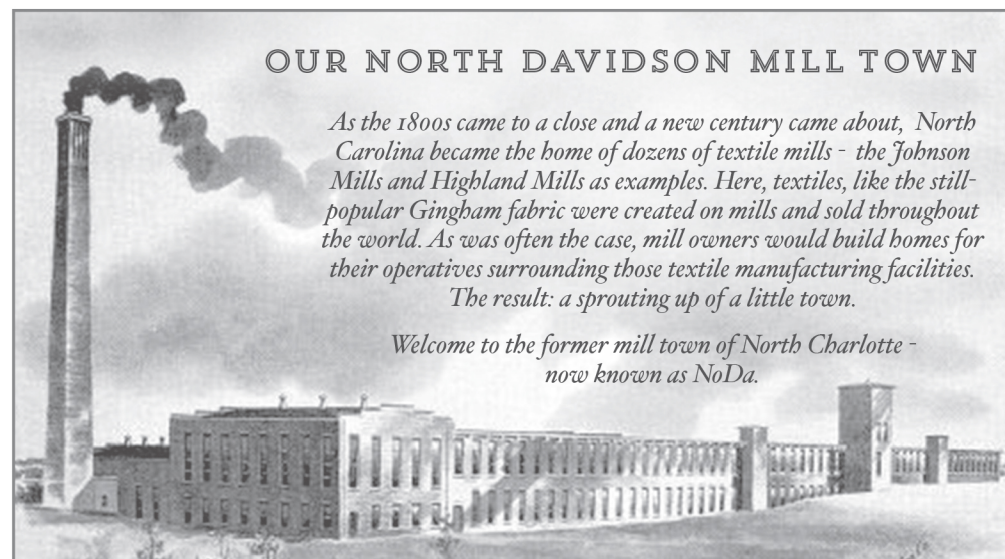
HOUSE PICKLES 6

house dill or bread & butter 6
daily pickle 8 pickle trio 12

OUR NORTH DAVIDSON MILL TOWN

As the 1800s came to a close and a new century came about, North Carolina became the home of dozens of textile mills - the Johnson Mills and Highland Mills as examples. Here, textiles, like the still-popular Gingham fabric were created on mills and sold throughout the world. As was often the case, mill owners would build homes for their operatives surrounding those textile manufacturing facilities. The result: a sprouting up of a little town.

Welcome to the former mill town of North Charlotte -
now known as NoDa.



BRUNCH

FRIED CHICKEN

brined, battered, fried

2 PC DARK (leg, thigh)	2PC WHITE (breast, wing)	SINGLE TENDER	HALF CHICKEN	WHOLE CHICKEN
11	12	3.5	19	34

CHICKEN & WAFFLES 15

choice of fried tenders or fried de-boned thigh,
pearl sugar liège waffle, maple syrup

... additional waffles +5 ... nashville hot +3

ADD ICE CREAM!

top off chicken & waffles with a scoop
of housemade buttermilk ice cream +4

NASHVILLE HOT CHICKEN 18

fried boneless thigh or tenders, classic white bread, pickled red onions, bread & butter pickles

CHICKEN BISCUIT 13

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

FRIED EGG BISCUIT SANDWICH* 10

fried egg*, cheddar, edward's thick cut bacon, housemade biscuit

BISCUITS & GRAVY 15

two open faced biscuits, housemade black pepper sausage gravy

QUICHE DU JOUR MKT

chef's daily presentation, served with leafy greens

WAFFLES & FRUIT 14

two waffles, chef's choice of seasonal fruit topping, lemon whipped cream

YOU SUPPORT OUR TEAM

Thank you for your visit! Our family-owned restaurant group employs 200 people here in Charlotte, and we all thank you for your patronage! Come back and see us soon or visit our team at one of our other local spots:

Ever Andalo | Growlers Pourhouse | Reigning Doughnuts | Haberdish | Supperland

Please pay and tip with credit/debit cards whenever possible.



SIDES

LEAFY GREENS SALAD second hill farm gem lettuce, candied hazelnuts, herbs, radish,

shaved parmigiano reggiano, creamy herb dressing 14 ... add cast iron shrimp +8

SWEET POTATO DUMPLINGS brown butter, sage, mascarpone & parmesan 10 SM | 19 LG

MAC & CHEESE creamy three-cheese mornay sauce, baked cheese top 13

... add spicy, crispy chicken skins +3

TATER TOTS housemade, pillowy tots 8 SM | 15 LG

CREAMY CHEDDAR GRITS slow-cooked anson mills grits, aged white cheddar 8

CRISPY BRUSSELS SPROUTS local sorghum, lusty monk mustard, seasoned sunflower seeds 15

SNOWFLAKE BISCUITS two biscuits made with butter & lard 5

EDWARD'S THICK CUT BACON two slices 4

housemade sauces: ranch, barbecue, honey mustard, alabama white sauce, wing sauce, habanero hot sauce, maple syrup +3, honey butter syrup



DESSERTS

BANANA PUDDING 10

bananas, vanilla wafers, whipped cream

APPLE HAND PIES 13

brown sugar & bourbon apples, buttermilk ice cream, dulce caramel, honey drizzle

BROWN BUTTER POUND CAKE 13

toasted, whipped cream, seasonal fruit

* 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.