



BRUNCH BEVERAGES

COFFEE THERMOS

counter culture, organic, direct-trade
half thermos 5 full thermos 8

RISHI HOT TEA 5

chamomile, earl grey, jasmine, breakfast

BLOODY MARY 11

cathead vodka, zing zang, lime, olives

BLONDE MARY 12

cathead vodka, heirloom tomato
mix, lime, olives

CLASSIC MIMOSA 10

prosecco, orange juice

GIN & JUICE 12

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

DRUNK ELEPHANT 14

housemade cold brew, amarula cream
liqueur, burnt sugar syrup

THE BIG FIX 12

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



SNACKS

HUSHPUPIES 14

fried cornmeal dough, sweet tea butter

SMOKED DEVEILED EGGS 9

smoked whites, chives, paprika;
add smoked trout +3

PB&J BACON PLATE 15

edward's bacon, maple peanut butter, pepper
jelly, cabbage-jalapeño slaw, banana vinaigrette

CINNAMON ROLL 10

with dulce caramel dip

BISCUITS & FIXINGS 9

two housemade biscuits with
sweet tea butter & two seasonal fixings

HOUSE PICKLES 16

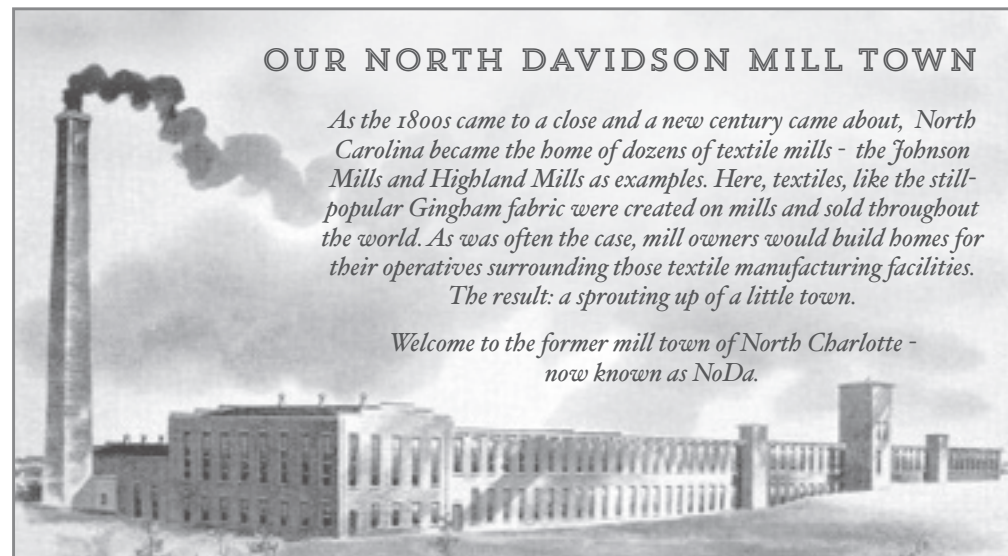
house dill or bread & butter 6
daily pickle 8 pickle trio 12

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
12	13	4	20	35

CHICKEN & WAFFLES 16

choice of two fried tenders or fried boneless
thigh, pearl sugar liege waffle, maple syrup

... additional waffle +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 15

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

FRIED EGG BISCUIT SANDWICH* 12

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

BISCUITS & GRAVY 16

two open faced biscuits, housemade black pepper sausage gravy

QUICHE DU JOUR MKT

chef's daily presentation, served with leafy greens

WAFFLES & FRUIT 15

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

YOU SUPPORT OUR TEAM

Thank you for your visit! Our family-owned restaurant group employs over 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 15 ... add cast iron shrimp +8

SWEET POTATO DUMPLINGS *brown butter, sage, mascarpone & parmesan 11 SM | 19 LG*

MAC & CHEESE *creamy three-cheese mornay sauce, baked cheese top 14*

... add spicy, crispy chicken skins +3

TATER TOTS *housemade, pillowy tots 10 SM | 16 LG*

CREAMY CHEDDAR GRITS *slow-cooked anson mills grits, aged white cheddar 9*

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

SNOWFLAKE BISCUITS *two biscuits made with butter 6*

EDWARD'S THICK CUT BACON *two slices, sliced in-house 5*

MAPLE SYRUP *100% pure 3*

HOUSEMADE SAUCES *ranch, barbecue, honey mustard, habanero hot sauce, wing sauce,*

alabama white sauce, honey butter syrup .50 EACH



DESSERTS

BANANA PUDDING 10

bananas, vanilla wafers, whipped cream

FRIED HAND PIES 13

seasonal selection

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.