



**Brunch Libations—all \$7**      Bellini      Bloody Mary      Sazarac  
                  Pimm's Cup      Mint Julep      Mimosa      Old Fashioned

**Brunch Appetizers and Salads**

- Bread Basket, parker house rolls, muffins, biscuits, house preserves* 5
- Buttermilk Beignets, burnt orange honey and powdered sugar* 5
- Candied Bacon, sweet chipotle & peppercorn dust (G)* 5
- Fried Green Tomatoes, goat cheese, smoked tomato aioli* 8
- Crawfish & Black Eyed Pea Fritter, Southern remoulade* 11
- Jumbo Lump Crab Cake, sweet cream corn, herbed EVOO* 16
- Charcuterie Plate, house pickled vegetables, cured/smoked meats, artisan cheese, deviled eggs, pimento cheese, kale & artichoke spread, herbed EVOO flatbreads* 14
- Caesar, traditional garlic-anchovy dressing, Asiago crumble (G)* 9
- Grilled Garden Vegetable Salad, kale, grilled onions & carrots, roasted corn, radish, toasted pumpkin seeds, lemon caper vinaigrette (G)* 9
- Field Greens, tart apples, toasted almonds, sherry-thyme vinaigrette, lemon-honey yogurt (G)* 8  
     *add chicken, shrimp, or salmon to the Caesar, Grilled Garden Vegetable, or Field Green salads* 7

**Brunch Entrees**

- Bananas Foster French Toast, brown sugar rum glazed bananas, whipped cream* 10
- Country Breakfast, scrambled eggs, turkey sausage, bacon, rustic potato hash, biscuit* 12
- Eggs Benedicts, served with rustic roasted red potatoes*
- Heritage—country ham, fried green tomatoes, hollandaise\** 14
- Stillhouse—chicken fried pork, green pork stew, green tomato coulis, scallion sour cream* 16
- Paces—crab cake, fried green tomato, hollandaise\** 18
- Pastrami & Potato Hash, shredded rosemary potatoes, 2 eggs your way* 13
- Steakburger, fried green tomato, pimento or American, lettuce, b&b pickles, Dijon mayo, house fries\** 14
- Steak & Fries, herb marinated flank steak, stilton-roasted garlic butter, house fries\** 18

<i>Springer Mountain Buttermilk Fried Chicken, white cheddar grits, pot likker collards, sage gravy (G)</i>	19
<i>Shrimp &amp; Grits, Andouille, "holy trinity", blackened shrimp butter, soft poached egg</i>	23
<i>Sautéed Enchanted Springs Pecan Trout, whipped butternut squash, warm spiced cranberries, brown butter</i>	24

*Items denoted with (G) can be prepared gluten free - We strive to use sustainably raised/farmed products and source locally.*

**Sides \$5**    White Cheddar Grits      Rustic Roasted Red Potato Hash      Biscuits & Gravy  
                  Bacon      Turkey Sausage      Fried Green Tomatoes      Andouille      Seasonal Fruit

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*\*The consumption of raw or under cooked eggs, hamburgers, shellfish, fish or steaks may increase the risk of food borne illness, especially in those with certain medical conditions. 10/11/16*