

BRUNCH

PIMENTO CHEESE

homemade pimento cheese spread served with assorted crackers, grilled breads, and seasonal pickled vegetables \$10

PIG BENEDICT

poached eggs served atop homemade pulled pork on corn johnny cakes, topped with chive hollandaise \$13

FRENCH TOAST

thick cut ciabatta dipped in vanilla and cinnamon infused egg batter, served with toasted almonds, fresh fruit and drizzled with warm rum glaze \$12

OATMEAL

vanilla and cinnamon infused steel cut oats topped with toasted almonds, fresh fruit and orange-blossom honey \$9

FRITTATA

baked omelette with potatoes, peppers, herbs, goat cheese and wild boar sausage, topped with chive-sour cream and served with field green salad \$11

WRAP

crisp romaine lettuce, caesar dressing, parmesan cheese \$8
ADD bacon \$4, chicken \$4, shrimp \$7, smoked pulled pork \$6

HASH

crispy yukon gold potatoes, wild boar sausage, caramelized onions, peppadew peppers and cheddar cheese, served with fried eggs on top \$12

SHRIMP + GRITS

creamy cheddar grits topped with bacon, chives, blistered cherry tomatoes and blackened local jumbo shrimp \$15

CHICKEN + FUNNEL CAKE

marinated and fried chicken breast on top of homemade funnel cake, served with chili infused maple syrup, topped with chive hollandaise \$14

SWINERY BURGER

4oz grilled sirloin-chuck patty topped with cheddar, smoked pork, housemade pickles, lettuce, tomato, and roasted garlic-black pepper aioli \$13

HAM STEAK

grilled ham steak, cheese grits, fried eggs and finished with red-eye gravy \$13

UPTOWN BLOODY MARY \$13

St. george chili vodka, house made bloody mary mix, bacon, crab, pickled vegetables

BOTTOMLESS MIMOSAS \$13

UPTOWN
SWINERY