

BRUNCH MENU

CLASSICS

**Athlete's Plate**

2 Eggs, Choice of Bacon or Sausage,  
Choice of Roasted Potatoes or Grits,  
Seasonal Fruit \$9

**Chef-Inspired Eggs Benedict**

Chef Scott's Twist on Traditional Eggs Benedict.  
Ask your server for today's offering. Market Price

**Huevos Rancheros**

Two Fried Eggs over Toasted Flour Tortillas with  
Pico de Gallo, Guacamole and Fried Avocado \$10

**Biscuits & Gravy**

Warm Buttermilk Biscuits with Hearty Sausage Gravy \$8  
add an Egg \$2

**Seasonal Frittata**

Traditional Frittata with Seasonal Ingredients.  
Ask your server for today's offering. \$8

BURGERS

Served with Choice of Roasted Potatoes,  
Cheesy Grits or Seasonal Fruit Salad

**Mastering Augusta**

Signature Grind with House-Made Pimento Cheese, Bacon  
and Fried Green Tomato \$15

**Breakfast Burger**

Signature Grind with Hoop Cheddar, Sausage Patty, Bacon  
and Sunny Side-Up Egg \$15

**Garden Burger**

House-Made Veggie Patty with Hoop Cheddar, Pickled Red  
Onion, Crispy Fried Onion Straws and Avocado \$13

ENTREES

**Pig & Grits**

Pulled Pork over a Cheesy Grit Cake, Pepper Jack,  
Scallions, Pickled Red Onions and Eastern NC BBQ  
Sauce \$13

**Shrimp & Grits**

Sautéed Shrimp over Cheesy Grits with Bacon, Roasted  
Garlic, Roasted Tomato, Shallots, Mushrooms, Herbs  
and Pan Jus \$14

**Bloody Mary Cioppino**

Fresh Fish, Shellfish and Local Veggies Stewed in  
House-Made Bloody Mary Tomato Sauce \$18

**Chicken and Waffles**

Crispy Fried Chicken Breast, Handcrafted Waffles  
with Maple Sriracha Butter \$13

BRUNCH  
*Cocktails*

**Bottomless Mimosas \$15**

**Smoked Maple and  
Blueberry Old Fashioned**

Knob Creek Smoked Maple Bourbon, Fresh  
Blueberries, Amarena Cherries, Turbinado Sugar,  
Aromatic Bitters \$9

**Bloody Mary Bar**

Vodka with a Rotating Assortment of Bloody Mary  
Mixes and Garnishes. \$12

**Marmalade and Toast**

Redemption Rye, Sour, Orange Marmalade \$8

**Cinnamon Toast Crunch**

Jack Daniel's Rye, Fireball, Apple Cider \$8

**Afternoon Delight**

Old Camp Peach Pecan Whiskey, Aromatic Bitters,  
Honey Sour, Quinnger Beer \$8

**Sugar, Spice and Everything Nice**

Raleigh Rum Co Spiced Rum, Lime, Jalapeño, Sriracha,  
Fresh Mint Leaves \$8

**The Ginger Pear**

Social House Vodka, Domaine de Canton,  
Pear Nectar, Club Soda \$8

**\$3 Mash House Pints**

Blonde • Red Ale • IPA • Cider • Hefeweizen  
Porter • Stout

**Chipotle Veggie Hash**

Roasted Potatoes with Jalapeños, Roasted Red Peppers,  
Zucchini, Yellow Squash and Chipotle Coulis and  
House-Made Black Bean Cake \$12

**Short Rib Hash**

12-Hour Braised Beef Short Rib with Caramelized  
Onions, Green Peppers, Mushrooms, Roasted Potatoes,  
Gruyere and Savory House-Made Au Jus \$15

**Kids Plate**

Scrambled Eggs or Waffle with choice of Bacon or  
Sausage and Fruit or Grits. \$4

SWEETS

**House-Made Beignets \$5**  
**House-Made Sticky Bun \$7**