

MAYSVILLE

BRUNCH

TO START

Monkey Bread

Three Pieces 4.5 / Six Pieces 9

SALADS

Mixed Greens

Shaved Radish and Sherry Vinaigrette 12

Beef Carpaccio

Garlic Scape and Horseradish Aioli 18

Heirloom Tomato Salad

Fried Oysters and Basil Aioli 18

Grilled Chicken and Butter Lettuce Salad

Soft Boiled Egg, Potato, and Buttermilk 18

FOR THE TABLE

Pemaquid Oysters

On the Half Shell \$3.50 each

Shrimp Rolls

Celery and Ginger Aioli 16

Crispy Grits

Country Ham and Bourbon Aioli 11

Hay Roasted Oysters

Salsify and Pickled Shallots 16

Carolina Gold Rice Balls

Sheep's Milk Cheese and Bourbon Mustard 10

Smoked Whitefish Mousse

Trout Roe and Grilled Bread 17

BRUNCH

All brunch items include coffee or tea and a drink of your choice: Chipotle Bloody Mary, Mimosa, or 1 oz Evan Williams Black Label

26

Chef's Breakfast

Two Fried Eggs, Breakfast Sausage, Fingerling Potatoes, and a Biscuit

Crispy Grits

Ham Mornay and Caramelized Onions

Granola

Yogurt, Honey, and Blueberry Jam

French Toast

Fresh Ricotta and Blueberry Jam

Breakfast Sandwich

Scrambled Eggs, Bacon, Cheese, and Caramelized Onions on a Croissant

Pulled Pork Sandwich

Jalepeno Aioli and Cabbage Slaw

The Maysville Burger

Bacon and Onion Jam, Bread & Butter Pickles, Jalapeno Cheddar, 217 Sauce, and Beef Fat Fried Fingerling Potatoes 21

SIDES

Biscuit 4

Blueberry Jam & Honey Butter

Creamy Grits 5

Crispy Potatoes 5

Thick Cut Bacon 6

Breakfast Sausage 6