

# Appetizers \*

<b>BEIGNETS</b> .....	\$3.95
<b>HUSHPUPIES</b> .....	\$5.00
deep-fried cornmeal fritters with remoulade	
<b>DEVEILED EGGS</b> .....	\$3.50
<b>CHILI CHEESE FRIES</b> .....	\$5.50
<b>TEXAS STYLE BEEF CHILI</b> .....	\$4.00/8.00
skillet cornbread, jack cheese sour cream & scallions	
<b>ORGANIC GRANOLA</b> .....	\$5.95
fresh fruit and yogurt	
<b>ORGANIC MIXED GREENS</b> .....	\$5.95
sherry-mustard vinaigrette	
<b>FRIED GREEN TOMATOES</b> .....	\$8.95
arugula, bacon, buttermilk-blue cheese dressing	

# Main Course \*

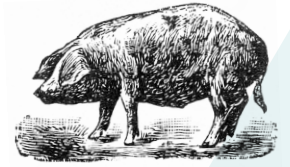
<b>DIRTY BIRD</b> .....	\$9.95
fried chicken breast, applewood smoked bacon, fried egg and sausage gravy on a buttermilk biscuit	
<b>SHRIMP AND GRITS</b> .....	\$10.95
smoked bacon, mushrooms, collard greens	
<b>WESTERN OMELETTE</b> .....	\$9.95
ham, peppers, onion, cheddar with choice of home fries or grits	
<b>ASPARAGUS AND MUSHROOM OMELETTE</b> .....	\$8.95
fresh herbs and goat cheese with choice of home fries or grits	
<b>CHICKEN LIVER OMELETTE</b> .....	\$9.95
chicken liver, bacon and cheddar with choice of home fries or grits	
<b>SMOKED PORK HASH</b> .....	\$9.95
collard greens & 2 fried eggs	
<b>SMOKED TROUT &amp; BACON HASH</b> .....	\$12.95
collard greens & 2 fried eggs	
<b>THREE EGGS ANY STYLE</b> .....	\$6.95
choice of home fries or grits / english muffin or cornbread	
• add bacon, sausage, ham or collard greens.....	
<b>VEGAN TOFU SCRAMBLE</b> .....	\$7.50
mushrooms, tomatoes, asparagus and spinach with an english muffin	
<b>HUEVOS RANCHEROS</b> .....	\$9.95
3 fried eggs, refried black beans, rice, corn tortillas & queso fresco	
<b>BISCUITS WITH SAUSAGE GRAVY</b> .....	\$5.95
• add 2 fried eggs .....	
<b>BUTTERMILK PANCAKES</b> .....	\$7.95
fresh berries & bourbon maple syrup	
<b>STEAK AND EGGS</b> .....	\$16.95
grilled skirt steak, homemade steak sauce, 3 eggs any style with choice of home fries or grits / english muffin or cornbread	

Please inform your server of any allergies.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness.  
A gratuity of 20% will be added to parties of 6 or more.

# Sandwiches \*

with house pickles & choice of fries, mixed greens, home fries or grits



<b>THE HIGHLAND CHEESEBURGER</b> .....	\$9.95
8oz. angus steakburger with caramelized red onions	
• add bacon .....	\$1.00
• add fried egg .....	\$1.50
<b>BLACKENED CATFISH PO' BOY</b> .....	\$9.95
with remoulade, shredded lettuce, tomatoes & pickles on french bread	
<b>PULLED PORK SANDWICH</b> .....	\$7.95
slow smoked shoulder, Carolina BBQ sauce & creamy cabbage slaw	
<b>BLT</b> .....	\$7.95
applewood smoked bacon & herb mayo on sourdough	
• add fried egg .....	\$1.50
• add guacamole .....	\$1.00
<b>GRILLED HAM, CHEDDAR, TOMATO &amp; FRIED EGG ON SOURDOUGH</b> .....	\$9.95
<b>BLACK BEAN VEGGIE BURGER</b> .....	\$8.95
guacamole, pico de gallo, & jack cheese	

# Sides \*

bacon .....	\$3.00
sausage.....	\$3.00
biscuit.....	\$2.00
egg.....	\$1.50
english muffin.....	\$1.00
home fries.....	\$2.00
grits.....	\$2.00
pancake.....	\$2.00
fruit.....	\$3.00
house pickles.....	\$3.00
mac n cheese.....	\$3.95
french fries.....	\$3.00
cornbread.....	\$2.00
sauteed spinach.....	\$3.00



## REFRESHING BEVERAGES

IBC Root Beer .....	\$3.50
IBC Cream Soda .....	\$3.50
Stephan's Ginger Beer ....	\$3.50
Sparkling Limeade .....	\$3.75
Fresh Squeezed Lemonade ..	\$3.75
Iced Tea .....	\$2.00
Iced Coffee.....	\$2.25
Fresh Squeezed Grapefruit...	\$4.00
Fresh Squeezed OJ .....	\$4.00

## BRUNCH COCKTAILS

<b>PATRON XO AND COFFEE</b> .....	\$7.50	
<b>MAN'S RUIN</b> .....	\$7.50	
sailor jerry rum, oj, orange bitters, ginger beer		
<b>FIONA</b> .....	\$8.00	
tequila, campari, lemoncello, oj, lemon		
<b>RIO STAR</b> .....	\$7.50	
tequila and grapefruit juice		
<b>PIMENTO</b> .....	\$7.50	
goslings, allspice dram, spicy housemade ginger beer		
<b>BLOODY MARY</b> .....	\$7.00	
vodka and homemade bloody mary mix		
<b>MIMOSA</b> .....	\$8.00	
sparkling, triple sec, oj		
• THE "BIGGIE".....		\$10.00
<b>AIRMAIL</b> .....	\$8.00	
white rum, honey syrup, lime juice, sparkling wine		
<b>HEMINGWAY DAIQUIRI</b> .....	\$8.50	
rum, maraschino liqueur, lime and grapefruit juice		
<b>MICHELADA</b> .....	\$4.50	
tecate, lime, hot sauce, worcestershire sauce		
<b>CHRONIC ICED TEA</b> .....	\$8.00	
barenjager, brandy, iced tea		

# Fresh Baked Goods

<b>IGGY'S BUTTER CROISSANT</b> .....	\$2.50
<b>IGGY'S CHOCOLATE CROISSANT</b> ....	\$3.50



All of our cocktails are made with fresh juices squeezed daily. Please inform your server of any allergies.  
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