



# Heirloom Haul

## Coffee + Tea

### FOUNTAIN DRINK 3

#### HOT TEA 4

(Assorted flavors)

#### ICED TEA 4

(Peach, Berry Hibiscus, and Unsweet)

#### DRIP 4

(We do not offer decaf)

#### AMERICANO 4

#### HOT CHOCOLATE 4

#### LATTE 5

(Decaf available)

#### CHAI LATTE 6

#### LAVENDER LATTE 6

#### GOLDEN GIRL LATTE 6

(Hazelnut syrup, honey and oat milk)

#### PUMPKIN SPICE LATTE 6

#### MOCHA 6

#### CAPPUCCINO 6

#### LATTE OF THE MONTH 7

#### ADD

Syrup (.75), Coconut, Almond Milk (1), Oat Milk (2), Extra Shot (1.5)

## Shares

### CHARCUTERIE BOARD

A mix of cured meats, seasonal cheeses, jam, honey, nuts, dried fruit, toasted local bread and crackers 24

### BRUNCH BOARD

French toast with candied pecans, two seasonal muffins, bacon, fresh fruit and hard-boiled eggs 21

### CHEESE BOARD

A spread of seasonal cheeses, jam, honey, nuts, dried fruit, toasted local bread and crackers 18

### DIP TRIO

A scoop of our house-favorite egg salad, pimento cheese and guacamole alongside arugula and toasted local bread 14

### SOUTHERN DEVILED EGGS (4)

Our scratch-made recipe sprinkled with paprika, parsley and a touch of Frank's Hot Sauce 6

## Sweet Bites

Lemon cheesecake with pistachio crust (7) Original cheesecake (7) Pumpkin cheesecake (7) Pop tart (5) Double chocolate cookie - gluten-free (5) Iced lemon loaf (5) Pumpkin spice loaf (5) Chocolate banana loaf (5) Almond chocolate loaf (5) Coffee cake (5) Frosted sugar cookie (5) Muffin (4) Macarons (2.5) Mini muffin (2)

## Tea Service

TRY OUR FAMOUS

## Holiday Tea Service

\*limited time offer through December 31, 2022

### Bubbly

**Hot Tea** Assorted Flavors

**Iced Tea** Berry Hibiscus, Peach, and Unsweet

**Finger Sandwiches** Sampling of chicken salad, cucumber, pimento cheese, egg salad

**Deviled Eggs (2)**

**Fresh Fruit**

**Dessert** Macarons + cranberry cheesecake bites

35 per person

### ADULT TEA SERVICE

**Hot Tea** Assorted Flavors

**Iced Tea** Berry Hibiscus, Peach, and Unsweet

**Finger Sandwiches** Sampling of chicken salad, cucumber, pimento cheese, egg salad

**Deviled Eggs (2)**

**Fresh Fruit**

**Dessert** Macarons + mini muffins

30 per person

### KIDS TEA SERVICE

\*contains nuts

**Finger Sandwiches** Peanut butter + jelly, grilled cheese

**Assorted Desserts**

**Lemonade, iced tea or milk**

Gloves and pearls to keep

15 per child

\*Note: Our kitchen closes at 5p.m. We are now cashless, we apologize for any inconvenience.

We have a two hour maximum for guests in the main dining room. 18% gratuity will be added to groups of 6 or more.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. 9/30/22



# Heirloom Haul

## Soup + Salads

### CREAMY TOMATO BASIL SOUP

Scratch-made, creamy, tomato basil soup sprinkled with shaved parmesan and fine herbs 6

### THE BRITTANY COBB

Chopped romaine with sliced avocado, bacon, hard-boiled egg slivers, grape tomatoes, blue cheese crumbles, fresh herbs and scratch-made green goddess dressing 13

### KALE CAESAR

Rustic kale tossed with shaved, house-made croutons, a touch of lemon and Caesar dressing 12

### TEXAS WALDORF

Arugula mixed with goat cheese crumbles, golden raisins, candied pecans, pumpkin seeds, sliced green apple and radish with lemon vinaigrette dressing 12

### ADD

Chicken salad (5) Roasted chicken (5) Bacon (4) Hard-boiled egg (2)  
Egg salad (5) Sliced avocado (4)

## Pick Two

### PICK TWO OF THE ITEMS BELOW 14

- Texas Waldorf, Kale Caesar, or Brittany Cobb
- Turkey + Brie, Chicken + Goat Cheese, Chicken Salad, Hippy Veggie or Egg Salad
- Creamy Tomato Basil Soup

## Toasts

### AVOCADO

Toasted local whole grain bread dressed with mashed avocado, sliced grape tomatoes, pickled radish, parsley and sesame seeds 12

### MESSY KITCHEN

Toasted sourdough covered with sliced hard boiled eggs, bacon, cheddar, gouda, fontina and Frank's Hot Sauce 11

## Brunch

### FRENCH TOAST

Challah bread topped with candied pecans, fruit, cinnamon and powdered sugar with maple syrup on the side 11

### WAFFLES WITH FRUIT

Two waffles topped with strawberries, blueberries, glazed pecans and a side of syrup 11

## Sandwiches

Served with a side of chips and pickles

### BIG TEX GRILLED CHEESE

Bacon, fontina, cheddar, gouda and Old Bay seasoning on toasted sourdough with a side of Frank's Hot Sauce 14

### THE CALI GRILLED CHEESE

Herb-roasted turkey, fontina, cheddar, gouda and sliced avocado on toasted sourdough dusted with fleur de sel salt 14

### CHICKEN SALAD

Our famous house-made tarragon chicken salad with dried cranberries and arugula on toasted whole grain bread 13

### TURKEY + BRIE

Herb-roasted turkey, Brie, sliced green apple and scratch-made cranberry mayo on toasted Ciabatta 13

### CHICKEN + GOAT CHEESE

Roasted sliced chicken, goat cheese, fresh herbs, pickled radish, arugula, grape tomatoes and scratch-made basil mayo on toasted Ciabatta 13

### GRILLED THREE CHEESE

Fontina, cheddar and gouda on toasted sourdough dusted with fleur de sel salt 12

### HIPPIE VEGGIE

Sliced cucumber, avocado, tomato, arugula, pickled radish, goat cheese and house-made pimento cheese spread on toasted whole grain 13

### EGG SALAD

House-made egg salad with dill and arugula on toasted whole grain 11

## Sides

Marinated grape tomatoes (5) Chicken Salad (5) Egg Salad (5) Pimento cheese (5) Sliced avocado (4) Roasted chicken (5) Bacon (4) Fresh fruit (4) Chips (3) Pimento pretzel knot (3) Hard-boiled egg (2) Horseradish pickles (2)

## Kids

### PEANUT BUTTER + JELLY

Served on white bread with a side of chips 6

### GRILLED CHEESE

Served on white bread with a side of chips 6

### WAFFLE

Single waffle topped with whipped cream and a side of syrup 6

\*gluten-free bread available upon request (2)

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## White

<b>AVA GRACE PINOT GRIGIO</b> California	9/42
<b>LA CREMA CHARDONNAY</b> Sonoma County, California	11/48
<b>IMAGERY SAUVIGNON BLANC</b> Sonoma Valley, California	12/54

## Rosé

<b>CAMPO VIEJO ROSÉ</b> Spain	9/40
<b>MEIOMI ROSÉ</b> California	13/55

## Red

<b>LA CREMA PINOT NOIR</b> Sonoma County, California	11/48
<b>ROBERT HALL CABERNET SAUVIGNON</b> Paso Robles, California	12/54

## Bubbles

<b>LA MARCA PROSECCO</b> Italy	10/41
<b>CHLOE PROSECCO ROSÉ</b> Italy	12/54
<b>VEUVE CLICQUOT BRUT</b> France	90

## Specialty Sips

<b>JINGLE BELL BUBBLY</b> Champagne with a touch of edible silver glitter and a green sugar rim	12
<b>POINSETTIA</b> Champagne with a splash of cranberry juice, a red sugar rim and a mini candy cane	10
<b>CRAZÉ FROSÉ</b> Cranberry frosé topped with a dash of cinnamon and cranberries	12
<b>FROSÉ</b>	10
<b>OMBRÉ FROSÉ</b> Our house-favorite frosé topped with red wine	12
<b>LAVENDER 75</b> House champagne, lavender syrup, fresh lemon squeeze	12
<b>PINK BUBBLY</b> House pink champagne with a sugared rim	10
<b>MIMOSA</b>	7, CARAFE 20
<b>CHAMPS PUNCH CARAFE</b> House champagne, cranberry juice, pineapple juice and fresh lemon	22
<b>SPARKLING HIBISCUS LAVENDER TEA</b> Hibiscus berry tea, lavender syrup, fresh lemons, splash of cranberry juice topped with sparkling water (6) or champagne (9)	6,9
<b>SPARKLING POMEGRANATE ROSE TEA</b> Pomegranate green tea, rose syrup, fresh lemons, splash of pineapple juice topped with sparkling water (6) or champagne (9)	6,9