



Heirloom Haul

Shares

CHARCUTERIE BOARD

Cured meats, seasonal cheeses, jam, nuts, dried fruit and pita chips (serves 2) \$20

CHEESE BOARD

Seasonal cheeses, jam, nuts, dried fruit and pita chips (serves 2) \$15

SOUTHERN DEVILED EGGS

Our scratch-made recipe sprinkled with paprika, parsley and Frank's Hot Sauce \$8

Salads

THE BRITTANY COBB

Chopped romaine with herb-roasted turkey, bacon, hard-boiled egg slivers, tomatoes, blue cheese crumbles, and scratch-made green goddess dressing \$14

TEXAS WALDORF

Arugula with goat cheese crumbles, golden raisins, candied pecans, sliced green apple and radish with scratch-made lemon vinaigrette dressing \$14

Sides

Horseradish pickles (\$2)
Hard-boiled egg (\$3) Egg salad scoop (\$5) Pimento cheese scoop (\$6) Chicken salad scoop (\$6)

Sandwiches

CHICKEN SALAD

Our famous house-made tarragon chicken salad with dried cranberries and lettuce on a croissant \$12

EGG SALAD

House-made egg salad with dill and lettuce on a croissant \$10

GRILLED THREE CHEESE

A cheese trio on toasted sourdough with salt \$11

TURKEY GRILLED CHEESE

Herb-roasted turkey and cheese trio on toasted sourdough with salt \$13

Kids

GRILLED CHEESE

Served on toasted white bread \$6

PEANUT BUTTER + JELLY

Served on white bread \$6

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

Sweet + Savory Bites

Macaron \$3.5
Croissant \$3.5
Cookie \$6

Tea Service

ADULT

Hot Tea Assorted flavors (up to 3 servings)
Iced Tea Berry Hibiscus, Peach,
Finger Sandwiches Chicken salad, cucumber, pimento cheese, egg salad
Deviled Eggs (2)
Dessert Macarons and mini muffins

\$35 per person

KIDS

Finger Sandwiches Peanut butter and jelly, grilled cheese
Dessert Macarons + mini muffins
Lemonade, Iced Tea or Milk
Gloves and pearls to keep

\$20 per child

*Note: Our kitchen closes at 5pm. Now we are now cashless; we apologize for any inconvenience.
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE UNCERTAIN MEDICAL CONDITIONS



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Wine

PINOT GRIGIO
Ava Grace - California
Glass \$10
Bottle \$40

CHARDONNAY
La Crema - California
Glass \$13
Bottle \$50

SAUVIGNON BLANC
Whitehaven - New Zealand
Glass \$12
Bottle \$48

ROSÉ
Studio by Miraval - France
Glass \$13
Bottle \$50

PINOT NOIR
La Crema - California
Glass \$13
Bottle \$50

CABERNET SAUVIGNON
Robert Hall - California
Glass \$12
Bottle \$48

Bubbles

HOUSE CHAMPAGNE
Glass \$10

PROSECCO
La Marca - Italy
Glass \$12
Bottle \$55

BRUT
Veuve Clicquot - France
Bottle Only \$95

Specialty Sips

LAVENDER 75
House champagne, lavender syrup, fresh
lemon squeeze \$12

PINK BUBBLY
House pink champagne with sugared
rim \$12

MIMOSA
Pineapple, cranberry or orange juice
with champagne
Glass \$7
Carafe \$20

Beer + Seltzer

MICHELOB ULTRA \$6
RANCH WATER \$6
RANCH RITA \$6

Coffee + Tea

HOT TEA \$4
(Assorted flavors)
ICED TEA \$4
(Berry Hibiscus, Peach)
AMERICANO \$4
HOT CHOCOLATE \$4
LATTE \$5
CHAI LATTE \$6

LAVENDER LATTE \$6
GOLDEN GIRL LATTE \$7
(Hazelnut syrup, honey and oat milk)
MOCHA \$6
CAPPUCCINO \$6
SEASONAL LATTE \$7
ADD
Syrup (\$0.75), Coconut (\$1),
Almond Milk (\$1), Oat Milk (\$2), Extra
Shot (\$1.5)