

## BRUNCH BEVERAGES

### MANCHESTER BLOODY'S 15

PICKLED VEGETABLES, CHEDDAR, OLIVES, CANDIED BACON  
vodka | tequila | mezcal | gin | bourbon

### LOST PALM MIMOSAS 12

orange | grapefruit | sorbet | lichi & rose | kir

### GRANDDAM SPRITZES 14

aperol | bonal | elderflower | amaro | rosado

### ESPRESSO MARTINI 17

vanilla vodka, espresso vodka, licor 43,  
carabello espresso, lemon

### KICKSTARTERS

#### CARABELLO COFFEE

ADD FLAVOR OR HEAVY CREAM \$1

#### ESPRESSO 4

#### CAPPUCCINO 6

#### LATTÉ 6

#### DRIP COFFEE 4

#### COLD BREW 6

#### FRESH SQUEEZED JUICES

#### ORANGE JUICE 5

#### GRAPEFRUIT JUICE 5

#### CARROT, GINGER & APPLE JUICE 5

#### DAILY FRUIT & VEGETABLE JUICE 5

## TO BEGIN

#### BISCUITS & BUTTER 12

the manchester biscuits, local  
marmalade, whipped butter,  
strawberry butter

#### LOST PALM FRUIT BOWL 10

papaya, pineapple, mango,  
honey, mint, strawberry  
poppyseed vinaigrette

### BRIE EN GROÛTE

baked brie, poached grapes,  
house made jam, sorghum  
mustard, house crackers

24

#### BAGEL & LOX\* 19

beet cured salmon, capers, pickled  
onions, fire roasted vegetable  
schmear, everything bagel

#### APPALACHIAN GRAVY & BISCUITS 11

choice of sausage gravy  
or chocolate gravy

## ENTRÉES

#### FRENCH TOAST 22

cinnamon brioche, hazelnut spread, grand marnier  
marinated strawberries, pecan crumble

#### CHORIZO & WILD MUSHROOM FRITTATA 21

mexican chorizo, local foraged mushrooms, kenny's  
white cheddar, sauteed spinach, hot pepper aioli

#### CEDAR PLANK SALMON & AVOCADO SALAD 31

arugula, farro, red onion, sliced avocado, cucumber  
tartar, pecorino romano, white balsamic vinaigrette

#### CORNED BEEF HASH\* 19

black hawk farms wagyu brisket, potato hash,  
poached egg, scallion, pecorino romano

#### SHRIMP & GRITS 24

andouille sausage, cajun seasoning, beer, holy trinity,  
kenny's white cheddar grits, garlic pangrattato

#### MORNING GRACE\* 21

two eggs, two slices of bacon, two breakfast sausages,  
home fries, biscuit or toast, butter, jelly

#### JALAPEÑO CHICKEN & WAFFLE 21

buttermilk brined chicken tenders, bacon & jalapeño  
waffle batter, kenny's cheddar, newsom's maple syrup,  
whipped butter

#### LUMP CRAB BENEDICT\* 36

jumbo lump crab, panko, heirloom tomato, poached egg,  
brown butter hollandaise, english muffin, home fries

#### GRANDDAM GAME BURGER\* 25

house blend, caramelized onions, tobacco onions,  
kenny's blue gouda, bacon tomato jam, garlic aioli,  
toasted brioche bun, home fries

#### FAYETTE HOT CHICKEN 28

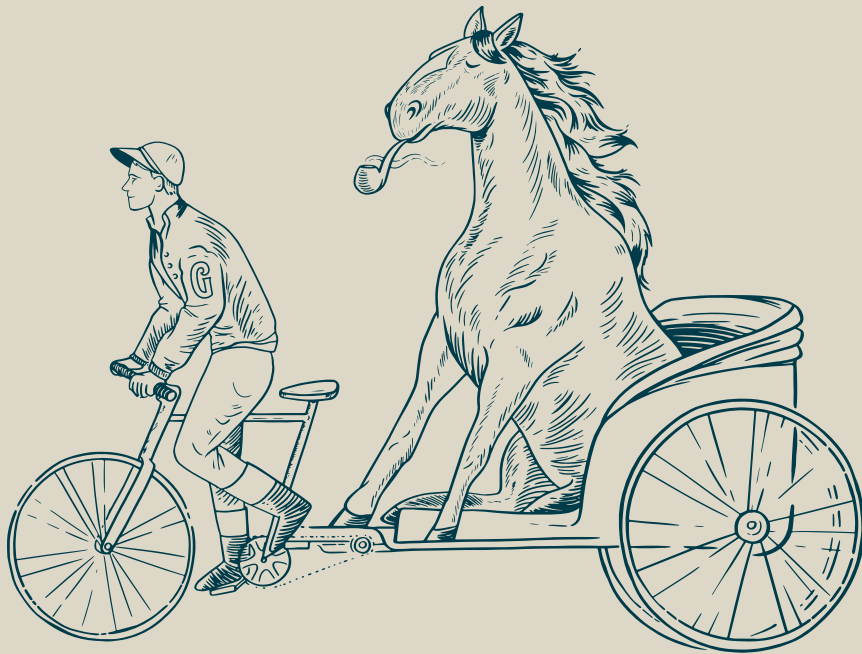
buttermilk fried chicken, hot chili oil, shoepeg corn salad,  
fried leeks, house pickles, buttermilk dressing

## OUR CULINARY PARTNERS

Black Hawk Farms | Tim Hensley Mushrooms | Weisenberger Mill | Kenny's Farmhouse Cheese  
Critchfield Meats Family Market | Happy Sprouts | Sylvatica Forest Farm

FOR ADDITIONAL GLUTEN FREE VEGAN & VEGETARIAN OPTIONS PLEASE INQUIRE WITH YOUR SERVER

\*EATING RAW INGREDIENTS OR UNDERCOOKED FOOD MAY CAUSE FOOD BORNE ILLNESS. ITEMS ON THE MENU MAY CONTAIN MILK, EGGS, WHEAT, SOY BEANS, NUTS, & SHELLFISH. WE WILL TRY TO ACCOMMODATE FOOD ALLERGIES BUT CANNOT GUARANTEE. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS.



BRUNCH