

# BRUNCH APPETIZERS

**FRENCH TOAST STICKS (5):** \$7.5  
POWDERED SUGAR, RUM BUTTER SAUCE

**EARLY MORNING POUTINE:** \$8  
FRIES WITH SAUSAGE GRAVY, CURDS, AND A FRIED EGG

**EGG AVOCADO TOAST:** \$8  
SUNNYSIDE UP EGG, REFRIED BEANS, PICO, SALSA VERDE,  
QUESO FRESCO

# BRUNCH ENTREES

**BUTCHER'S BREAKFAST SANDWICH** \$8  
APPLEWOOD SMOKED BACON, CARMALIZED ONIONS, CHOICE OF EGG,  
CHEDDAR, GARLIC AIOLI, ENGLISH MUFFIN, SERVED WITH HOME FRIES

**SOUTHERN CHICKEN BISCUIT** \$9  
TWO BISCUITS TOPPED WITH FRIED CHICKEN, TOSSED IN DRY RUB,  
COUNTRY GRAVY, WHIPPED HONEY BUTTER ON SIDE

**2 X 2 X 2** \$9  
2 EGGS YOUR WAY, 2 PANCAKES, AND 2 PIECES OF HAM, BACON OR  
SAUSAGE, CHOICE OF TOAST OR ENGLISH MUFFIN, HOME FRIES

**BISCUITS AND GRAVY** \$10  
2 BISCUITS AND SAUASAGE GRAVY, WITH EGGS YOUR WAY ON TOP

**BLUEBERRY WAFFLES** \$10  
2 BELGIUM WAFFLES WITH BLUEBERRY COMPOTE AND WHIPPED CREAM

**BURRITO** \$10  
OUR BT PULLED PORK, SHARP CHEDDAR, BEANS & PEPPERS, SCRAMBLED  
EGGS, SALSA VERDE, WITH HOME FRIES

## COCKTAILS

\$15 BOTTOMLESS  
MIMOSA  
| 11a-3p |

\$8 BLOODY MARY

## BRUNCH EXTRAS

**\$3**  
TWO PANCAKES  
TWO EGGS YOUR WAY  
TWO PIECES OF HAM,  
BACON OR SAUSAGE

BY NURTURING THE ENVIRONMENT AND  
PRESERVING THE CRAFT OF FOOD ARTISANS, WE  
ARE SUPPORTING THE LOCAL AGRICULTURAL  
ECONOMY AND CONTRIBUTING TO CHANGE THAT  
WILL ONE DAY MAKE CLEANER, NUTRITIOUS,  
BETTER TASTING FOOD AVAILABLE TO EVERYONE.

Good karma never tasted so good!

### SHEET NACHOS \$12

House made chips,  
fresh cilantro,  
cheese blend, black  
beans, tomatoes,  
jalapenos, red on-  
ions, sour cream,  
and avocado crema.  
Chicken or Beef \$3  
Steak \$5

### SHARE WINGS

TOSSED IN YOUR CHOICE OF  
RUB OR SAUCE

#### **\*BUTCHER'S DRY RUB\***

JAMESON BBQ  
SWEET HEAT  
SPICED KOREAN  
HOUSE BUFFALO

6 -\$9

### MAPLE FARMS DRUNKEN CHEESE

#### CURDS \$9

ALE & OREGANO MARINATED,  
BEER BATTER, GREEN RANCH,

**FRIED PICKLES** \$8  
GREEN RANCH DRESSING

#### PRETZEL \$10

BT BEER CHEESE AND STONE  
GROUND MUSTARD

## FEATURES

### FISH AND CHIPS \$11

HOUSE BEER BATTERED COD (2),  
HOME MADE TARTAR SAUCE,  
LEMON WEDGE, AND OUR  
FAMOUS FRENCH FRIES

### PUMPKIN-SQUASH CHILI \$5

BUTTERNUT SQUASH, PUMPKIN,  
TWO KINDS OF BEANS, PEPPERS  
COMPLETELY VEGAN, AND GLUTEN  
FREE

## SIGNATURE SOUPS

### CREAM OF CHICKEN \$5

Cup of shredded chicken, carrots,  
peas, celery, heavy cream in  
chicken stock

### WADE'S WHITE CHILI \$5

Chicken, Great Northern beans,  
jalapenos, and spices in chicken  
stock

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your  
risk of foodborne illness .*

## BURGERS & SUCH

### THE DINER \$13

TWO PERFECT 1/4 LB PATTIES FLAT & CRISPY,  
SHARP CHEDDAR, BACON, GARLIC AIOLI, PICKLE

### FRENCH DIP TRIO \$12

ROAST BEEF, CARMELIZED ONIONS, DIPPING AU JUS

### CAROLINA GOLD \$12

MUSTARD VINEGAR BBQ PORK, GOUDA, PICKLES,  
PICKLED RED ONION

### AUGIE SPECIAL \$12

GRILLED CHICKEN BREAST, BACON, PEPPERJACK,  
LETTUCE, TOMATO, ONION, PICKLE, SPICY MAYO

### THE VEGGIE \$12

HOMEMADE SWEET POTATO BLACK BEAN PATTY,  
FRESH MOZZARELLA, AVOCADO, SRIRACHA AIOLI

## SIGNATURES

### BUTCHER'S CLASSIC \$13

SPICY CAPOCOLLO, SALAMI, HAM, PROVOLONE,  
LTO, MAYO, DIJON, HOUSE ITALIAN

### ITALIAN \$13

SOPPRESSATA, SPICY CAPOCOLLO, PEPPERONI,  
MOZZARELLA, HOUSE ITALIAN, HOUSE  
GIARDINIERA, LTO, MAYO, DIJON

### MEDITERRANEAN TUNA \$12

MPORTED TONNO TUNA, OLIVE OIL, ONION, LEM-  
ON, TARRAGON, OREGANO, SPINACH, SOURDOUGH

### LEMON CHICKEN CLUB \$12

SMOKED CHICKEN BREAST, BACON, LETTUCE,  
TOMATO MIXED WITH A LEMON TARRAGON VINAI-  
GRETTE, GARLIC AIOLI, SOURDOUGH

### STEAKHOUSE CLUB \$13

ROAST BEEF, HORSEY MAYO, PROVOLONE, STEAK  
SAUCE VINAIGRETTE, MARINATED TOMATO,  
PICKLED RED ONION, SOURDOUGH

### TURKEY PESTO \$13

SMOKING GOOSE SMOKED TURKEY, ARU-  
GULA, POACHED TOMATOES, RED ONIONS,  
PESTO, GREEN RANCH, MOZZARELLA ON  
SOURDOUGH

## FROM THE HEN

BUTTERMILK MARINATED,  
SEASONED & GOLDEN FRIED  
YOUR CHOICE OF CAJUN OR CLASSIC FRIED

### FRIED CHICKEN SANDWICH \$12

LETTUCE, TOMATO, SOPO SAUCE,  
PICKLES, BRIOCHE BUN

### THE PICNIC

1-2 PEOPLE \$17 2-3 PEOPLE \$25

'BASKET' OF OUR SIGNATURE BUTTER-  
MILK FRIED CHICKEN TENDERS. SERVED  
WITH CHOICE OF (3) - SLAW, SIDE SALAD,  
PASTA SALAD, CHIPS, OR POTATO SALAD.

## THE GREENS

### FRIED GREEN TOMATO \$10

MOZZARELLA, ARUGULA, BASIL OIL, BALSAMIC

### BURATTA \$10

FRESH MOZZARELLA, CIDER CURED PEPPERS,  
ARUGULA PARMESAN, TOASTED ITALIAN  
POINTS

### BABY SPINACH \$11

SPINACH, CRISP BACON, HARD BOILED EGG,  
RED ONION, AVOCADO, BALSAMIC  
VINAIGRETTE

### SOUTHWEST SALAD \$11

SPRING MIX TOPPED WITH AVOCADO, FRESH  
CILANTRO, BEANS, CORN, TOMATO, RED ON-  
ION, TORTILLA STRIPS, QUESO FRESCO WITH  
ROASTED RED ONION VINAIGRETTE

### WINE COUNTRY \$12

SPRING MIX, CRUMBLED GOAT CHEESE,  
ROASTED RED PEPPERS, CANDIED WALNUTS,  
CRANBERRIES, ROSEMARY VINAIGRETTE

## Extras & Picnic Sides

FRIES, CHIPS, SLAW, ELOTES \$3  
ONION RINGS, SIDE SALAD, PASTA  
SALAD, POTATO SALAD \$4  
MAC & CHEESE \$5 side \$10 dinner

## DESSERT

DEATH BY CHOCOLATE (gf) - \$7  
WHITE CHOCOLATE RASPBERRY CHEESECAKE - \$7  
VANILLA BEAN CHEESECAKE - \$7