Early Riser

Biscuits and Gravy.  10
Scratch-made biscuits and white gravy, with choice of two sides.

Short Stacks.  9
Three buttermilk pancakes, powdered sugar, warm maple syrup, choice of sausage or bacon.

Eggs your Way.  11
Two eggs* however you like them, choice of two sides.

Avocado Toast.  8
Country white bread, avocado, sausage, pickled red onions, oaxaca, side of fresh fruit.

add a fried egg.  2

Fresh Pressed

Strawberry-Peach Tea.  4
Sun-brewed southern tea, strawberry-peach puree, light mint.

Blueberry-Lavender Lemonade.  4
Fresh-squeezed lemonade, blueberry puree, lavender simple syrup.

Fresh Salads

Pickled Peach Salad.  11
Baby gem lettuce, local peaches, shallots, pecans, vinaigrette.

Kale Ceaser.  12
Baby kale, romaine, parmesan, croutons, benne.

Crunchy Cobb Salad.  12
Soft greens, avocado, egg, corn, sweet onion, blue cheese, house vinaigrette.

add grilled chicken to any salad.  6

Brunch Cocktails

Mimosa.  12
Prosecco or Champagne with your choice of fresh orange, pineapple, or grapefruit juice.

Ketel One Bellini.  7
Your choice of Ketel One Grapefruit & Rose seltzer or Ketel One Peach & Orange Blossom seltzer with blueberry purée or strawberry-peach purée.

Spiked Coffee.  10
Whiskey, h2c2 roasters cold brew, and brown sugar cream.

Signature Bloody Mary.  5
Dixie pepper vodka, spiced tomato mix, celery, and smoked okra.  Add candied bacon.  2

Salty Dog.  8
Smirnoff vodka, grapefruit juice, and a salted rim.

Late Riser

Chicken & French Toast.  15
Hand breaded tenders, signature french toast, pecans, buttered maple syrup, & fresh fruit.

sub white gravy.  1

Millers Trout* and Roasted Reds.  15
Choice of cornmeal, dredged or lightly buttered, with salt & pepper, roasted red potatoes, & white gravy.

Brunch Burger.  13
Grass-fed ground beef*, lettuce, tomato, bacon, fried egg, & hand cut fries.

Shrimp and Grits.  16
Marsh Hen Mill’s grits, NC shrimp*, tomatoes, onions, mushrooms, peppers, & a smoked bacon cream sauce.

Omlet Omega.  13
Bacon, sausage, mushrooms, onions, sweet peppers, cheddar, and spinach, in a cage-free egg omlette, with a side of roasted red potatoes.

Sides  4

Eggs Your Way* (2)  Bacon
Hand Cut Fries  Sausage
Roasted Red Potatoes  Buttermilk Pancakes (2)
French Toast (2)  Marsh Hen Mill’s Grits
Welcome to Legends Grille where our menus integrate seasonal products & fresh ingredients all year long. Enjoy your experience.

**Starters**

YELLOWFIN TUNA* wonton tacos, avocado, white rice, sriracha mayo, benne seeds… 18.
BEEF TARTARE lemon aioli, baguette crisps, capers, dill, spring onion… 18.
CRUDITÉ. hummus two ways, shaved and pickled vegetables, pita, georgia xvoo… 15.
POTATO CROQUETTES. bacon aioli, speck, scallions, yard bird… 15.
SHE CRAB SOUP sherry, spices, blue crab, fresh cream… 12.

**Burgers**

SIGNATURE BURGER brasstown ground blend, cheddar, lettuce, tomato, onion, brioche bun, fries… 15.
*BLACK BEAN avocado, cheddar, pico de gallo, brioche, hand cut fries… 15.

**Small Plates**

STUFFED YARD BIRD* boursin cheese, speck, crisp leeks, arugula, fennel, balsamic fig dressing… 25.
HANGER STEAK* 8oz average cut, red wine demi glacé, arugula, celery root, pepita gremolata… 28.
CHICKEN PAILLARD hummus, pita, mediterranean style salade… 18.
CHEF’S CRAY AND GRITS* nueske bacon, tomato, bell pepper, geechie grits, pepper cream sauce… 27.
NC TROUT* white lily cornmeal, charred corn, fennel, black and white vinaigrette…26.
STEAK FRITTES* 6oz ribeye, nest of fries, blue cheese, peppercorn sauce… 25.

**On The Side**

TRUFFLED HERB FRIES… 10.
STONE GROUND GRITS… 7.
BROKEN RICE RISOTTO… 7.
CHICKEN TENDERS… 12.

GLAZED SEASONAL VEGETABLES… 7.
LEMON GRILLED ASPARAGUS… 6.
CALAMARI… 13.

Please inform your server of any dietary restrictions or allergies.

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-bourne illness.
Welcome to Legends Grille where our menus integrate seasonal products & fresh ingredients all year long. Enjoy your experience.

Starters
YELLOWFIN TUNA* wonton tacos, avocado, white rice, sriracha mayo, benne seeds... 18.
BEEF TARTARE lemon aioli, baguette crisps, crisp capers, dill, spring onion... 18.
CRUDITÉ. humus two ways, shaved and pickled vegetables, pita, georgia xvoo... 15.
POTATO CROQUETTES. bacon aioli, speck, scallions, yard bird... 15.
CREAM SOUP sherry, spices, blue crab, fresh cream... 12.
PICKLED PEACH charred gem lettuce, goat cheese, pecans, crispy shallots, pink peppercorn vinaigrette... 13.
KALE CAESAR romaine, marinated kale, croutons, parmesan dressing, benne... 14.

Farm, Fish, and Fowl
STUFFED YARD BIRD* boursin cheese, speck, crisp leeks, arugula, fennel, balsamic fig dressing... 25.
HANGER STEAK. 8oz average cut, red wine demi glace, arugula, celery root, pepita gremolata... 28.
CHEFS CRAY AND GRITS nueske bacon, tomato, bell pepper, blue corn, cream sauce, goat cheese... 27.
PERFECT PAIR* signature crab cake, petit filet, potato purée, red wine demi glace, remoulade... 40.
NC TROUT* white lily cornmeal, charred corn, fennel, black and white vinaigrette... 26.
SHANK OF LAMB* potatoes, demi glace, dry apple, peanuts, arugula, pink peppercorn vinaigrette... 32.
BAR STEAK* petite fillet, marrow crusted, brown butter chanterelles, red wine demi glace... 35.
RIBEYE* 12oz average cut, crumbled blue cheese, peppercorn sauce... 38.
"THE LEGEND" 8 oz wagyu burger, caramelized onions, taleggio cheese, bacon aioli, duck fat fries... 24.
CHICKEN PAILLARD hummus, pita, mediterranean style salad... 18.

On The Side
TRUFFLED HERB FRIES... 10.
STONE GROUND GRITS... 7.
BROKEN RICE RISOTTO... 7.
CHICKEN TENDERS... 12.
POTATO PURÉE... 5.
GLAZED SEASONAL VEGETABLES... 7.
LEMON GRILLED ASPARAGUS... 6.
CALAMARI... 13.

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