



Buttermilk KITCHEN

SIDES

TWO EGGS 4

...SORRY NO POACHED HARD
(ADD CHEDDAR CHEESE +1.25)
(SUB EGG WHITES +1.5)

PORK/CHICKEN SAUSAGE 4

SAWMILL/MUSHROOM GRAVY 4

HASHBROWN FRITTERS 4

(ADD CHEDDAR +1.25)

MAPLE CURED BACON 4.5

BISCUIT W/CHOICE OF JAM 4

STONE GROUND GRITS 5

(ADD CHEDDAR +1.25)

SAUTEED KALE/GARLIC SPINACH \$5

BRULEÉD GRAPEFRUIT 4

TOAST W/JAM 3.5

(MULTIGRAIN, CHALLAH, OR SKILLET BREAD)

(ADD BANNER BUTTER +.35/EACH)

PREMIUM SIDES

PIMENTO CHEESE GRITS 6

JERUSALEM STYLE BAGEL 6

(W/CREAM CHEESE)

FRIED CHICKEN BREAST (5OZ.) 6

EXTRAS

PICKLED GREEN TOMATOES +.50,
HOUSE PICKLES +.50, BANNER BUTTER +.35,
JAM OR JELLY +.50, MAPLE SYRUP +1.5,
RYE WHISKEY SYRUP +2, SLICED TOMATOES +1,
LEMON MAYO +.30, HOUSE MAYO +.30,
SLICED BANANA +2, GRILLED ONIONS +.50
SHAVED ONIONS +.75, WHIPPED BUTTER +.35

SWEET STUFF

ADD A SWEET TOPPING: VANILLA CREAM +2, BANANA
BREAD/HOUSE GRANOLA +3, CARAMELIZED BANANA +3

BUTTERMILK PANCAKES | 11/9

full stack (3) Short stack (2) with maple syrup,
and banner butter

sub rye whiskey syrup +.50

extra banner butter +.35

FRENCH TOAST | 9

powdered sugar and maple syrup

sub rye whiskey syrup +.50

BOWL OF OATMEAL | 8

anson mills organic stone ground oats with
brown sugar, and vanilla cream

DESSERT

BANANA PUDDING | 6.5

house vanilla wafers, pastry cream,
banana whipped cream

STARTERS

CORNBREAD LOAF | 6

griddled cornbread mini loaf with whipped
sea salt butter and "liquid gold" spun honey

PIMENTO CHEESE SNACK | 12

signature pimento cheese, speck country
ham, biscuit "crack"ers, house pickles and
green tomatoes

TOASTS/SANDWICHES

CHICKEN SALAD TOAST | 12

dijon roasted chicken salad, herbs, radish,
on skillet bread | add benton's bacon +2

MAKE IT GLUTEN FREE

served over tossed greens

THE B.E.L.T* SANDWICH | 15

bacon, medium egg, spinach, red
tomatoes, pickled green tomatoes, lemon
mayo, on toasted multigrain with one side

BYOB *BUILD YOUR OWN BREAKFAST*

BREAKFAST PLATTER* | 14

two eggs, two sides
with a biscuit | add premium side +1.5

BREAKFAST PLATE* | 8

two eggs, one side
add premium side +1.5

BISCUITS

BISCUIT BASKET

10

three biscuits, house made
jam, jelly, and banner butter

extra banner butter +.35
extra jam or jelly +.50 each

CHICKEN BISCUIT

15

sweet tea brined fried
chicken breast on a
buttermilk biscuit, house red
pepper jelly, served with
pimento cheese grits, and
house pickles

BISCUITS & GRAVY

11

buttermilk biscuits smothered
in your choice of sawmill
gravy or mushroom gravy
top with two eggs +3

MAINS

LOX PLATE* | 15

gravlox style salmon cured with beets, served with onions, capers, farm greens, cream cheese,
and a jerusalem style bagel

CHICKEN & WAFFLE | 17

fried airline chicken breast, on a buttermilk waffle with rye whiskey syrup,
and powdered sugar

BOWL OF GRANOLA | 9

**CONTAINS TREE NUTS

house roasted granola, with vanilla yogurt, or almond milk

...MAKE IT VEGAN | 11

with house chia pudding & banana bread granola | add sliced banana +2

GRIT BOWL* | 12

stone ground grits, garlic spinach, roasted tomatoes, topped with two eggs your way
sub pimento grits +1.5, add cheddar to your grits or eggs +1.25, add chicken sausage +2

... "BOSS IT UP" \$14

with benton's bacon, scallions, eggs poached

PIMENTO OMELET* | 16

benton's bacon, signature pimento cheese, and house red pepper jelly served with a biscuit
and one side | sub egg whites +1.5

FOLDED EGG FRITTATA* | 12.5

mushroom confit, grana padano, roasted tomatoes, and onion with tossed balsamic greens
sub egg whites +1.5

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

OPEN TUESDAY - FRIDAY | 8:00AM - 2:00PM | SATURDAY - SUNDAY | 8:00AM - 3:00PM



Buttermilk KITCHEN

SODA

- MEXICAN COKE **4**
- MEXICAN SPRITE **4**
- DIET COKE **2.5**
- TOPO CHICO **3**

FRESH SQUEEZED

- LEMONADE **2.75**
- HOUSE GRAPEFRUIT **4/6**
- HOUSE ORANGE **4/6**
- ORGANIC APPLE JUICE **3/5**

MILK

- WHOLE **2.5/4**
- CHOCOLATE **3/5**
- ALMOND **3/5**
- CHOCOLATE ALMOND **4/6**

COFFEE

- 1 CUP PRESS SINGLE **3**
- 3-4 CUP PRESS **8.95**
- BOTTOMLESS COFFEE **2.85**
add vanilla/almond milk +.25

CAFÉ

- MILKY WAY
COLD BREW **5**
vanilla syrup, milk & cream

- ALMOND JOY
COLD BREW **5.5**
vanilla syrup, almond milk

TEA

- ORGANIC ICED TEA **2.5**
- HOT TEA **2.75**
featuring zen tea bags
Chamomile (CF) | Mint (CF)
English Breakfast | Earl Grey
Green | Chai

SORRY, FOLKS!

CAN'T POUR UNTIL

9:30AM TUESDAY – SATURDAY

11:00AM SUNDAY

COCKTAILS

DINE-IN ONLY

- RED EYE RUSSIAN **9**
red eye rye, vanilla syrup, half and half, cold brew
- BLOODY MARY **10**
picker's vodka, locally crafted bloody mary mix "sister's sauce" pickled vegetable skewer, bacon, lemon, house seasoning salt

MIMOSAS

DINE-IN ONLY

- POMEGRANATE **8**
pomegranate juice, maple syrup, vodka, prosecco, pomegranate arils, rosemary
- CLASSIC **7.5/34**
house squeezed orange juice, prosecco
- SALTY DOG **7.5/34**
house squeezed grapefruit juice, prosecco, salted rim, lime
- MANMOSA **8.5**
house squeezed orange juice, vodka, local wheat beer
- OLD FASHIONED **9**
house squeezed orange juice, prosecco, old forester bourbon, bitters

BEER

- SCATTERED SUN **7.5**
- SCOFFLAW BASEMENT IPA **7.5**
- SEASONAL BREW **MP**

WINE/ SPARKLING

- PROSECCO **7/27**
- VALDO SPARKLING
ROSÉ BRUT **10/38**
- CHRISTOPHER MICHAEL
PINOT GRIS **8.95/35**



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FOLLOW THE FOOD @BUTTERMILKKITCHEN | CHEF @SUZANNESVIZETHANN