

CHICKEN ~~THE~~ EGG

MODERN FARMSTEAD FARE

LUNCH HOURS tue-fri: 11-2p

EXECUTIVE CHEF + OWNER marc taft

www.chickandtheegg.com

BLUE PLATES 10.

made fresh daily – get it until we run out.

includes choice of one main and two side items, biscuit, iced tea, coffee or soda | add a house salad 3.

MAINS

MEAT LOAF bbq gravy | **CHICKEN BREAST** fried or grilled | **BUTTERMILK FRIED CHICKEN LIVERS** caramelized onions

HAMBURGER STEAK caramelized onions, roasted mushrooms | **CHICKEN TENDERS** fried or grilled, honey mustard or bbq

CATFISH fried or griddled, creole tartar | **COUNTRY FRIED STEAK** country gravy

SIDES

gf black eyed peas | gf green beans | gf lima beans | v mac + cheese | v squash casserole

v crispy local okra | gf all-day braised greens | hash brown casserole | v french fries

v gf cole slaw | v gf simply dressed greens | v gf seasonal fruit

PLATE O' SIDES

3 for 7. | 4 for 9.

BETWEEN BREAD

fries, simply dressed greens, seasonal fruit | substitute house salad or cup of soup 1.5 | add a house salad 3.

***C+E OLD FASHIONED DOUBLE STACK** american, comeback sauce, lettuce, tomato, house pickles, brioche bun 10.5

***FARM HOUSE BURGER** american, fried local egg, natural bacon, brioche bun 11.5

***FGT BURGER** fried green tomatoes, our pimento cheese, natural bacon, tomato jam, buttered brioche bun 11.5

ROYAL ROOSTER fried or grilled springer mountain farms breast, natural bacon, lettuce, tomato, honey mustard, brioche bun 9.

NASHVILLE HOT CHICKEN AL white sauce, house pickles, lettuce, brioche bun 9.

FGT BLT fried green tomatoes, our pimento cheese, natural bacon, tomato jam, lettuce, tomato, buttered challah 9.5

GRILLED CHEESE + BOWL OF SOUP 9.

BREAKFAST FOR LUNCH

***BLUE PLATE** two local eggs, natural bacon, hashbrown casserole, biscuit 10.

***COUNTRY FRIED STEAK + EGGS** two local eggs, country gravy, hashbrown casserole, biscuit 14.

***BUBBA'S BENEDICT** biscuits, natural bacon, scrambled local eggs, hashbrown casserole, country gravy 11.

SNICKERDOODLE FRENCH TOAST cinnamon + vanilla-soaked challah, sorghum butter, syrup, cinnamon sugar, natural bacon 10.

***SMOKE HOUSE** two local farm eggs, heywood's smoked kielbasa, hash brown casserole, biscuit 12.

CHICKEN + WAFFLES fried chicken tenderloins, belgian waffle, powdered sugar, sorghum butter, syrup 14.

FRIED CHICKEN + FRENCH TOAST fried chicken tenderloins, cinnamon + vanilla-soaked challah, sorghum butter, syrup 13.

SNACKS + SALADS

salad additions: grilled springer mountain farms chicken breast 5. | grilled shrimp 6. | grilled salmon 6.

OUR PIMENTO CHEESE celery, crostini 5.

BUTTERBEAN HUMMUS pita chips, evoo 4.5

SMOKED FISH DIP lavosh, hot sauce 8.

FRIED GREEN TOMATOES pimento cheese fondue, tomato jam 8.

BISCUITS + GRAVY buttermilk biscuits, sausage gravy 5.5

TODAY'S SOUP cup 2.75 | bowl 4.5

THE REQUIRED HOUSE SALAD craig tucker's mixed greens, cheddar, natural bacon, grape tomatoes, local egg,

brioche croutons, vidalia vinaigrette 6. | 8.5

FRIED CHICKEN TENDER SALAD craig tucker's mixed greens, cheddar, natural bacon, grape tomatoes, honey mustard 12.

v = meatless gf = gluten-free

*Items cooked to order, may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. We fry in 100% canola oil that contains no TBHQ or other preservatives. Our chefs are happy to discuss any food allergies or aversions, please let us know! Our water is filtered - we do not sell bottled water out of respect for our environment. All of our menu items are prepared from scratch, we do not have any microwaves. YES! It WILL be worth the wait, we promise! We support local, sustainable, organic agriculture, as well as the humane raising & harvesting of animals. In addition, we follow the guidelines of the Monterey Bay Aquarium Seafood Watch when selecting seafood for our menu. For your convenience, an 18% gratuity will be added to all parties of nine or larger.

