

CHICKEN ~~THE~~ EGG

MODERN FARMSTEAD FARE

BRUNCH HOURS sat+sun: 9:30a - 3p

EXECUTIVE CHEF + OWNER marc taft

www.chickandtheegg.com

BEFORE BRUNCH

FRIED GREEN TOMATOES pimento cheese fondue, tomato jam 8.

BUTTERBEAN HUMMUS grilled pita, evoo 4.5

SMOKED FISH DIP lavosh 8.

OUR PIMENTO CHEESE celery, crostini 5.

BISCUITS + GRAVY buttermilk biscuits, sausage gravy 5.5

OLD FASHIONED DONUTS three assorted from scratch donuts 5.5

BREAKFAST BREAD OR PASTRY weekly chef inspired selection 5.5

HOUSE SALAD craig tucker's mixed greens, cheddar, natural bacon, grape tomatoes, local egg, torn croutons, vidalia vinaigrette 6. | 8.5

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

BRUNCH

CRAB CAKE BENEDICT our crab cakes, soft poached local farm eggs, hollandaise, old bay, natural bacon or sausage 14.

GA BENEDICT english muffin, soft poached local farm eggs, country ham, hollandaise, natural bacon or sausage 10.

FLORENTINE BENEDICT english muffin, soft poached local farm eggs, baby spinach, tomatoes, hollandaise, natural bacon or sausage 10.5

BUBBA'S BENEDICT biscuit, bacon, scrambled local farm eggs, hash brown casserole, country gravy, natural bacon or sausage 11.

FGT BENEDICT biscuit, soft poached local farm eggs, fried green tomato, tomato jam, pimento cheese fondue, green tomato chow chow, natural bacon or sausage 11.

GARDEN OMELETTE jack cheese, spinach, mushrooms, red bell peppers, vidalias, tomatoes, natural bacon or sausage, biscuit 11.

BAYOU OMELETTE heywood's tasso, shrimp, chicken, red bell peppers, vidalias, tomatoes, jack cheese, natural bacon or sausage, biscuit 12.

CRAB + CRAWFISH OMELETTE artichoke hearts, parmesan cheese sauce, green onions, natural bacon or sausage, biscuit 13.

***FRIED CHICKEN + BISCUITS** two local farm eggs, hash brown casserole 12.

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

***BLUE PLATE** two local farm eggs, natural bacon or sausage, hash brown casserole or grits, biscuit 10.

***AFTERNOON NAP** three local farm eggs, natural bacon, sausage, hash brown casserole, grits, biscuit 12.

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

SKINNY CHICK scrambled egg whites, spinach, tomatoes, turkey sausage, english muffin, fresh fruit 12.

***BREAKFAST POUTINE** house made cheddar tater tots, shaved chicken, garlic, caramelized vidalias, thyme roasted mushrooms, chicken gravy, fried local farm egg, buttermilk biscuit 11.5

CAST IRON SCRAMBLE biscuits, scrambled local farm eggs, roasted potatoes, mushrooms, vidalias, natural bacon, tomatoes, gravy 10.

YO! HOLLA cinnamon + vanilla challah, spiced cream cheese, peach compote, bourbon caramel, powdered sugar, natural bacon or sausage 11.5

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

BELGIAN WAFFLE strawberries, whipped cream, syrup, natural bacon or sausage 11.

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

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

CHICKEN FINGER BASKET fries, coleslaw, honey mustard or bbq 13.

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

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

AND... 3.

natural bacon | pork sausage links | turkey sausage links | stone ground grits | hash brown casserole
french fries | simply dressed greens | seasonal fruit | side french toast | belgian waffle (6.)

AFTER BRUNCH SWEETS

DAILY SELECTIONS

*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.