

brunch menu

for the table

homemade cinnamon buns 6

crawfish hushpuppies 5

pimento cheese 4

bacon jam fresh apples 4

mini bagels daily cream cheese 4

main

biscuits and gravy 10

housemade buttermilk biscuits, our sausage gravy, two eggs

country benedict 12

biscuits, country ham, poached eggs, hollandaise, cottage potatoes

steak and eggs 16

5 oz creekstone hangar, fried eggs, bernaise, cheddar grits

bluegrass scramble 9

scrambled eggs, cured meats, forest mushrooms, shallots, cheddar, cottage potatoes

smoked salmon 12

hard boiled egg, red onions, caper cream cheese, pickled okra

southern breakfast 10

shaved country ham, biscuits, fried eggs, cheddar grits

florentine omelet 8 add ham \$2

garlic, spinach, swiss, cottage potatoes

apple caramel waffles 9

housemade bacon

"all you can eat" buttermilk pancakes 10

first order: scrambled eggs and bacon

sausage, egg n cheese 7

texas toast, fried eggs house sausage, cheddar, crystal hot sauce aoli

sides

biscuit 2 cheese grits 5 egg 3

cottage potatoes 4 housemade bacon or sausage 4

house brunch cocktails

mimosa 8 25 oz. pitcher 12

orange juice and sparkling wine

bluegrass manhattan 10

maker's mark, blood orange bitters,
green mountain maple liqueur, cherry

grapefruit smash 10

green mountain organic gin, cointreau,
grapefruit bitters, muddled basil,
thai basil simple syrup, grapefruit juice

charles bloody mary 8 25 oz. pitcher 12

charles' blend of spices, tomato juice
and special elixirs: spicy!

bluegrass mule 10

ketel one, cointreau, ginger liqueur,
angostura bitters, ginger beer, lime juice

kentucky cup 9

johnny drum bourbon, pimm's, fresh mint,
angostura bitters, simple syrup, gingerale, soda

wines by the glass

antonietti argentina extra brut sparkling 2005 9/36

seghesio moscato d'asti nv 10/40

patient cottat loire valley sauvignon blanc 2010 7.5/27

mas de daumas gassac pont de gassac languedoc blanc 2009 8/32

adelsheim willamette valley pinot gris 2009 8/32

deangelis lacrima christi del vesuvio 2010 9/36

buehler russian river valley chardonnay 2009 9/36

perrin reserve cotes du rhone blanc 2009 9/36

heinz eifel riesling spatlese mosel 2009 8/32

chateau de paraza minervois rose 2009 7/28

mark west santa lucia highlands pinot noir 2009 8.5/34

babcock rita's earth santa barbara county pinot noir 2009 12/48

colosi sicilia rosso 2008 7/28

chateau de paraza minervois rouge 2009 7/28

domaine la fage cuvee nicolas cotes catalanes grenache noir 2008 8/32

wine men of gotham south australia shiraz 2008 6/21

prodigo mendoza malbec 2007 8/32

steltzner family claret napa valley 2008 9/36

bluegrass is happy to sell beer, wine and liquor to go at discounted pricing
we can order your favorite wine in by the case for events, parties or your own happiness

tables of six or more will have a gratuity of 20% added to the check

bluegrass bourbons

baker's 7 yr. 9
basil hayden 8 yr. 9
black maple hill 10
blanton's 11
booker's 7 yr. 10
buffalo trace 8
bulleit bourbon 7
eagle rare 8
elijah craig 12 yr. 8
firefly sweet tea bourbon 7
high west bourye 10
hudson 4 grain 11
jim beam 6
johnny drum ky state 7
kentucky spirit 17
maker's mark 8
noah's mill 10
old forester signature 8
pure kentucky 8
rock hill 10
willett 9
woodford reserve 9

bluegrass ryes

jim beam rye 6
pikesville straight rye 6
ri 1 10
russell's reserve rye 6 yr. 9
catoctin creek organic rye 9

bluegrass irish whiskies

john l. sullivan 7
jameson 7
bushmills 7

bottle beer

erdinger hefe-weizen 6
scrimshaw pilsner 6
steinlager 5
heavy seas loose cannon 5
anchor steam 5
sam adams seasonal 4
hop back amber 5
brewer's alley kolsch 5
victory brewing company visiting beer 5
stone visiting beer 6
evolution lucky 7 porter 6
old #38 stout 4
wood chuck pear cider 4
crispin apple cider 5
leinenkugels berry weiss 4
amstel 4
heineken 4
sol 4
miller lite 3.5
bud 3.5
bud light 3.5
coors light 3.5
michelob ultra 4
sharps N/A 4

in the can

oskar blues mama's little yellow pils 4
butternut beer & ale visiting beer 4
brewer's art resurrection 5

local microbrew of the month

troeg's brewery selections 5

draft beers

ask for weekly selections

brunch menu

Ray Kumm – Executive Chef
Jorbie Clark – Operating Partner

Kelli Kulnich - Bar Manager
Christopher Coker - Wine Director