

SOUTHERN *National*

GET IT STARTED

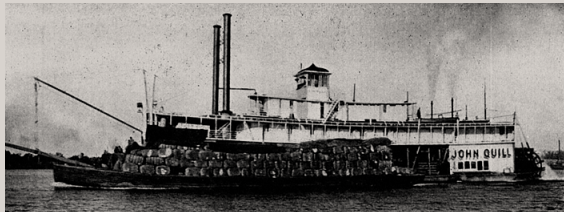
SoNAT GRANOLA BOWL
red wine poached pears, greek yogurt,
orange blossom honey, berries
\$8⁰⁰

GRAPEFRUIT + BOURBON BRAISED PINEAPPLE SALAD
mint crème fraîche
\$8⁰⁰

HONEYSUCKLE VODKA CURED SALMON
arugula beet salad, onions, capers, local goat cheese
\$11⁰⁰

ARUGULA + GOLDEN BEET SALAD
pickled fennel, toasted pecans, goat cheese,
tarragon & roasted shallot vinaigrette
\$10⁰⁰

PIMENTO CHEESE PLATE
pickled cauliflower, bacon jam, sesame crackers
\$9⁰⁰



A L A C A R T E

- BREAKFAST POTATOES \$4⁰⁰
- APPLE SMOKED BACON \$4⁰⁰
- CHICKEN SAUSAGE \$4⁰⁰
- KELLY SAUSAGE \$4⁰⁰
- EXTRA SAUSAGE GRAVY \$2⁵⁰
- PIMENTO CHEESE GRITS \$7⁰⁰
with house bacon jam
- MULTIGRAIN TOAST \$3⁰⁰
with house apple & pear butter
- SHEET PAN BISCUIT + HOUSE JAM \$3⁵⁰
- PECAN WAFFLE OR PLAIN WAFFLE \$7⁰⁰ / \$6⁰⁰

D R I N K S

- JUICE apple, orange or grapefruit \$5⁰⁰
- MIMOSA \$7⁰⁰
- MOËT MIMOSA \$12⁰⁰
- BLACKBERRY-BOURBON-GINGER ICED TEA \$14⁰⁰
- SoNAT BLOODY MARY \$10⁰⁰

TODAY'S LARGER PLATES

REGGIE'S ORIGINAL CHICKEN + WAFFLES \$15⁰⁰
maple syrup

CHEF T'S BUTTERMILK PANCAKES \$8⁵⁰ / 10⁰⁰
short (2) or full stack (3), maple syrup
add blackberry raisin compote - \$1⁵⁰

CLASSIC BREAKFAST \$11⁰⁰
two eggs your way, breakfast potatoes or
grits, sausage or bacon, and toast

COLLARD GREEN SCRAMBLE \$12⁰⁰
three eggs with bacon & green onion;
served with biscuit or toast

SHEET PAN BUTTERMILK BISCUIT \$8⁰⁰
sausage gravy

FLORENTINE OMELET \$12⁰⁰
caramelized onion & mushroom, spinach,
goat cheese, tomato

FRIED EGG "BLT" \$14⁰⁰
truffle mayo, arugula

OPEN-FACE PULLED PORK SANDWICH \$14⁰⁰
sautéed spinach and arugula,
bbq spice hollandaise

ONION + MUSHROOM STOUT BURGER \$15⁰⁰
swiss cheese, spicy 360 sauce

PORK BELLY FRIED RICE BOWL \$19⁰⁰
green onion, butternut squash,
brussels sprouts, cilantro, eggs

KUNG PAO DUCK CONFIT HASH \$14⁰⁰
diced sweet potatoes, green onion, dried
cranberries, mushrooms, over easy egg

CORNMEAL DUSTED TROUT \$18⁰⁰
georgia grits, shrimp & mustard green
tomato gravy

We are passionate about serving the highest
quality products. Our menus change often for prime
seasonability & local sourcing when possible.

Brunch

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