



Field Note

EXECUTIVE CHEF: MIKEY MILLER



Brunch Menu

Saturday & Sunday 10–2

BRUNCH

Fried Apple French Toast 18

Fried Apples • Cider-Sorghum Caramel
• Crème Fraiche Chantilly • Toasted Pecan

Biscuits & Jam 12

House Biscuits • Butter • Seasonal Jam

Biscuits & Gravy 16

Chorizo Gravy • Chives

Sausage, Egg & Cheese Focaccia 17

Farm Sausage • Folded Egg • Cheese • Calabrian-Maple Mayo
• House Focaccia

Smoked Salmon Flatbread 16

Dill Cream Cheese • Smoked Salmon • Cucumber • Capers
• Pickled Shallot • Lemon • Everything Spice

Beef Cheek Omelette 18

Braised Beef Cheek • Comtè • Pickled Shallot • Chive
• Herb Salad

Breakfast Plate 17

Pancakes • Sausage or Bacon • Grits • Biscuit

Field Note Brunch Burger 19

Beef • Comté Mornay • Bacon • Fried Egg • Crispy Potato Rösti
• Pickled Shallot

GARDEN

Charred Little Gem 15

Preserved Lemon Caesar • Garlic-Sage Breadcrumbs
• Pecorino Romano

Chicory & Date 15

Dates • Apple • Fennel • Celery • Blue Cheese
• Burnt Lemon Vinaigrette • Crispy Shallot

SIDES

Bacon 6

Farm Sausage 6

Grits 5

Biscuit 4

Two Eggs 5



SEASONAL INGREDIENTS,



LASTING IMPRESSIONS.

