



**SOUPS CUP 4
BOWL 7**

SPICED TOMATO

Coconut Milk, Lemongrass, Ginger

**FIRE ROASTED
ZUCCHINI**

Pulled chicken, lime, crème fraiche

SIDE SALADS 6

BOHEMIAN GREENS

*Almonds, Tomatoes, Bleu Cheese
and Red Stag Vinaigrette*

THE WEDGE

*Iceberg, Tomatoes, Creamy
Jalapeno Dressing*

APPETIZERS 8

KESSLER CALAMARI

Lightly fried with Moroccan Aioli

GREEN TOMATOES

*Cornmeal fried with Creamy
Jalapeño Dressing*

SMOKED TROUT DIP

SWEETS 9

All served with pure maple syrup

BUTTERMILK PANCAKES

Carbon's with Orange extract

VILLAGE FRENCH TOAST

*Topped with Bananas and covered with
Rum Raisins*

BELGIAN WAFFLES

Classic waffles with fruit garnish

A LA CARTE

**APPLE SMOKED
BACON 4**

PORK SAUSAGE 4

TWO EGGS 4

Any style

RED STAG POTATOES 3

GRITS 3

OATMEAL 3

BRUNCH

SUNNY SIDE SWISS RÖSTI 10

Shredded potatoes, melted Swiss, Black Forest ham and sunny side eggs

RED STAG BRUNCH SALAD 11

Grilled Asparagus, Seasonal Greens, Poached Eggs, Sweet Bacon

THE HAYES OMELETTE 12

Cheddar, bacon, sausage, tomatoes and spinach served with Red Stag potatoes

VEGETABLE FRITTATA 10

Spinach, Mushroom, Onion, Red Pepper, Potatoes and Gruyere

EUROPEAN BREAKFAST PLATTER 13

smoked ham, Gruyere, Brie, poached egg mini pumpernickel, butter and jam

SMOKED SALMON PLATE 13

Cured salmon, avocado, mixed greens, Bagel Chips and chive
Crème fraiche

**BRIAN'S BUILD YOUR OWN BRUNCH
BENEDICT**

14

All Benedicts come on English Muffins with spinach & Red Stag Potatoes

Choice of:

Salmon, Fried Green Tomatoes, Ham, or Beef Tenderloin

Hollandaise Choice:

Chipotle, Sambuca, or Traditional

Enhancements: \$2

Bacon, Crab, or Truffle Glaze

ANGUS BURGER 10 BACON 2 FRIED EGG 2

Bleu, Cheddar, or Swiss with lettuce, tomato, crispy onions, stag fries and Cornichions

BLACK AND BLUE BISON BURGER 14

Shredded lettuce, sliced tomato, fried onions on Challah bun

STAG SMOKED SAUSAGE AND GRITS 10

House smoked sausage, loaded grits, and a sunny side egg

BLT SANDWICH 9

Sweet bacon, Arugula greens, fried green tomatoes, chive crème fraiche,
On sourdough bread

NORTH CAROLINA FISH AND CHIPS 13

Local white fish with remoulade and malt vinegar

SUNBURST SPRING TROUT 14

Pan roasted trout, seasonal greens, and warm mint pea vinaigrette

20% gratuity will be added to parties of 6 people or more.

Consuming raw or uncooked meats, poultry, seafood, shellfish, eggs or un-pasteurized milk may increase your risk of food borne illness.