

HAYMAKER

Make Hay While the Sun Shines.

CLT

NC

EASTER SUNDAY BRUNCH

BREAD

JALAPENO BUSCUIT

whipped butter

1ST COURSE (CHOICE OF ONE)

STRAWBERRY & ROASTED BEET SALAD

black pepper ricotta, arugula, pistachio brittle, aged sherry vinaigrette

CORNMEAL FRIED OYSTERS

ramp aioli, fresno relish, frisee

PAN ROASTED SHRIMP

carolina gold rice grits, fire roasted tomato nduja gravy, spring onions

DEVEILED EGGS

local farm eggs, benton's bacon, pimento cheese, aleppo

MAIN COURSE (CHOICE OF ONE)

STEAK & EGGS

potato hash, 2 over easy eggs, gremolata

FRITTATA

roasted mushrooms, asparagus, parmesan, shaved root & herb salad, red onion gremolata

PAN ROASTED CRAB CAKES

field pea succotash, benton's bacon, lemon beurre blanc

CHESHIRE PORK LOIN

smoked cheddar grits, creamed kale, strawberry & green tomato relish, fried shallots

