



Saturday & Sunday 12pm- 3pm

## Appalachian Brunch

### From the Kitchen

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#### BREAKFAST POUTINE \$11

ABC Brewhaus fries topped with *Yancey's Fancy* cheddar cheese curds, crispy braised pork belly and *ABC Jolly Scot* gravy. topped with a sunny side up egg.

#### APPLE BOURBON WAFFLES \$9

House made fluffy Belgium waffle topped with ABC Bourbon apple compote and house made sage honey butter.

#### ABC OMELET \$10

Ask your server for about our special omelet of the day.

Two egg omelet served with garlic parmesan crostini and house herbed potatoes.

#### APPLE & SAUSAGE HASH \$10

Herbed sausage tossed with herb roasted red skinned potatoes and crisp red apples grilled then topped with a sunny side up egg. Served with a garlic parmesan crostini and fresh herbs.

#### BLTa \$12

Crispy pork belly, fresh lettuce, tomato, avocado and mayonnaise served on a warm ciabatta roll.

Served with house herb roasted red potatoes.

#### BREAKFAST BRUSCHETTA \$12

Garlic parmesan crostini's topped with avocado, scrambled eggs and a blend of fresh tomatoes, basil and red onion. Drizzled with balsamic reduction.

### From the Bar

#### CARAFE MIMOSA \$25

Sparkling wine and orange juice served in a carafe. Must be split between two guests.

#### CINNA BUN MARTINI \$9

#### SPICY BLOODY \$8

A blend of pepper infused ABC vodka & house made bloody mary mix.

#### MORNING MULE \$8

A blend of ABC Vodka, lime juice, ABC Ginger Beer, and a splash of blood orange puree

[abcbrew.com](http://abcbrew.com)

\*\*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.