

BRUNCH, Spring 2018



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Specialties

Crooked Tree Breakfast 8.00

2 Eggs* • Bacon, Sausage, or Smoked Ham • Grits, Potatoes, Tater Tots, or Fruit • Biscuit

Sub one of our House Smoked Meats for \$3

Open Faced Brisket Grilled Cheese 10.00

BBQ Brisket with American Cheese, Pickled Onions and Jalapeno Corn Bread, topped with Fried Eggs

Choice of Grits, Potatoes, or Fruit

Smoked Brisket Hash 11.00

Smoked Brisket Hash w/ Onions, Peppers, Roasted Potatoes, topped w/ 2 Eggs*, Garnished w/our House BBQ Sauce

Breakfast Wrap 8.00

Our House made Sausage, Fresh Spinach, Cheddar, & Scrambled Egg in a Flour Tortilla w/ your choice of side

Fall Vegetable Hash 8.00

Market Fresh Vegetables, Peppers, Onions, and Roasted Potatoes topped w/ 2 Eggs* and Herb Pesto

Smothered Biscuits 2 Biscuits open faced and topped with your choice of:

• Homemade Sausage Gravy 7.00 • Smoked Chicken & Chicken Gravy 8.00 • Veggies & Country Gravy 7.00

• Smoked Ham & Red Eye Gravy 8.00

Scrambles Three Eggs scrambled with our fresh ingredients on a bed of Roasted Potato Hash

★ Swap out potatoes for fruit or grits on any of our Scrambles ★

Smokey Scramble 9.50

Smoked Pork or Chicken, Caramelized Onions, Parmesan, Herbs

Brisket add \$1.00

Chicken Sausage Scramble 8.75

Homemade Chicken Sausage, Fresh Herb Pesto

Mushroom Scramble 8.50

Caramelized Mushrooms, Onions, Bacon Jam, Fresh Herbs

Smoked Ham and Cheese Scramble 9.00

Smoked Ham, Fresh Herbs, Cheddar Cheese

★ Egg Whites available upon request ★

From the Griddle

Horchatta French Toast 6.00

Cinnamon Rice Custard, Sliced Challah (3)

Classic Waffle 6.00

Pancakes Short Stack (2)/Tall Stack (3)

Buttermilk 6.00/7.00

Chocolate Chip 6.50/8.00

Seasonal Fruit and Granola 6.50/8.00

Roasted Banana 6.50/8.00

Served with our Homemade Syrup!

Build Your Own Biscuit

Plain.....1.50 Smoked Pork..... 3.00

Sausage..... 3.25 Brisket..... 4.00

Chicken Sausage.. 3.00 Bacon..... 3.50

Country Ham..... 3.50 Cheddar Cheese..... +.75

Egg..... +.75 Pimento Cheese..... +.75

A La Carte

Fresh Fruit 3.00

Stone Ground Grits 3.00

One Pancake 3.00

Half Waffle 3.00

Hickory Smoked Bacon 3.00

One Egg* 1.00

House Sausage 2.50

Roasted Potato Hash 3.00

Late Risers

Soup of the Day cup \$3/Bowl \$5

The Brunch Burger \$10

Hand Pattied Burger with Pimento Cheese, Smoked Bacon, Topped with an Over Easy Egg on a Challah Bun

Crooked Tree Quesadilla \$7

House Smoked Pork, Cheddar Cheese, BBQ Sauce, Wheat Tortilla

Yard Bird \$10

Smoked Springer Mt Chicken Breast, Ivory BBQ Sauce, Roasted Potatoes, Poblano Slaw, and a Biscuit

Chopped BBQ Brisket Grilled Cheese \$11

Slow Smoked Brisket, Jalapeno Corn Bread, Cheddar Cheese, Crooked Q Sauce

Smoked Chicken Cobb Salad 9.00

Smoked Chicken, Bacon, Tomato, Egg, Onion, and Shredded Cheese over Greens

BBQ Sandwiches: Sandwiches are served on a bakery fresh bun with your choice of one side

Smoked Brisket- Molasses Cured and thinly sliced \$10

Pulled Pork- Slow Smoked Traditionally, pulled \$8

Springer Mountain Chicken- Sweet Tea Brined, pulled \$8