



BRUNCH MENU

OAK CITY BENEDICT 15.⁵⁰

rosemary-cured ham, grilled sweet potato scallion biscuit, fried green tomatoes, two poached eggs, grainy mustard hollandaise, rosemary roasted brunch potatoes

DESIGN YOUR OWN OMELET ^{GF} 13.⁵⁰

topped with grainy mustard hollandaise, served with brunch potatoes

CHOOSE 2 FILLINGS:

cheddar, chèvre, provolone, fresh herbs, caramelized onions, peppers, mushrooms, bacon, ham, roasted tomatoes

additional fillings 1 ea.

FRUITS DE MER SALAD ^{GF} 16.⁵⁰

shrimp, scallops, calamari, roasted artichokes, pumpkin seeds, arugula, Dijon tarragon vinaigrette

STRAWBERRY SALAD 13.⁵⁰

maple pecan praline bacon, Anson Mills cheesy grit croutons, Meyer lemon pepper vinaigrette

CURRIED CHICKEN SALAD ^{GF} 13.⁵⁰

field greens, herb shallot vinaigrette, seasonal fruit and vegetables

CURRIED CHICKEN SALAD SANDWICH 13.⁵⁰

choice of greens or sweet potato fries

IRIS BURGER ¹ 14.⁵⁰

local grass-fed beef, lettuce, Shenandoah Peaks white cheddar, green peppercorn chive sauce, choice of greens or sweet potato fries

substitute vegetarian

HOPPIN' JOHN BURGER 12.⁵⁰

A LA CARTE

TWO EGGS ANY STYLE	4
ROSEMARY-ROASTED BRUNCH POTATOES	4
FRESH FRUIT	4
APPLE-SMOKED BACON	4
CHEESY ANSON MILLS GRITS	4
SWEET POTATO FRIES	4
TOAST	3
FIELD GREENS	5

ART IN BLOOM SPECIALS

FLOWERED CHÈVRE ON FIELD GREENS ^{GF} 13.⁵⁰

pecans, golden beets, blood orange hibiscus vinaigrette

TURKEY AND ROSE PETAL JAM SANDWICH 14.⁵⁰

smoked turkey, camembert, rose petal jam, grilled ciabatta, choice of greens or sweet potato fries

GRILLED SKIRT STEAK WITH NASTURTIUM CHIMICHURRI ^{GF} 16.⁵⁰

two eggs, any style, rosemary roasted brunch potatoes

VIOLET VANILLA-BEAN WAFFLE 13.⁵⁰

blueberry compote, orange blossom honey butter

'FLOWERED' CRAB OMELET ^{GF} 17.⁵⁰

asparagus, cream cheese, grainy mustard hollandaise, rosemary-roasted brunch potatoes



BEVERAGES

ICED TEA	
COKE	
CHERRY COKE	
DIET COKE	
SPRITE	
CLUB SODA	
LEMONADE	
GINGER ALE	
CRANBERRY JUICE COCKTAIL	
V-8 JUICE	
STILL SPRING WATER	
<i>all beverages listed above 2 ea.</i>	
IZZE SPARKLING SODA	2. ⁵⁰
blackberry, clementine	
ORANGE JUICE	2. ⁵⁰
SAN PELLEGRINO	4
JOE VAN GOGH COFFEE	3
regular or decaf	
CAPPUCCINO	3. ⁵⁰
ESPRESSO	2. ⁵⁰
CAFÉ AU LAIT	4
CAFÉ LATTE	4. ⁵⁰
SERENDIPITEA HOT TEAS	3

English breakfast blend, Earl Grey, China green, Masala chai

DECAFFEINATED TEAS: strictly strawberry, peppermint, chamomile, rooibos “coco-loco-nut” (vanilla, chocolate, and coconut flavored)

DRINK SPECIALS

ROSE SANGRIA	8
PEACHES AND PETALS COCKTAIL	9
BLOODY MARY	8
MIMOSA	7
JASMINE LIME ICED TEA	3. ⁵⁰

see wine list for wines by the glass

EXECUTIVE CHEF: Andy Hicks

SOUS CHEF: Steve Walawender

🍷 Items with this designation can be cooked to order: rare to well done.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have allergies, please inform your server when you place your order.

🍷 Items with this designation are *gluten free*.

18% gratuity is added for parties of 5 or greater

If you will be receiving the NCMA member discount, please inform your server **when you place your order**.