

FLOCK TOGETHER BRUNCH

available 10am-2pm



BAKED & BUTTERED

FLOCK MADE DOUGHNUT HOLES \$12
cinnamon and sugar, vanilla creme anglaise

FLOCK MADE CORN BREAD \$9
maple butter, local honey

BITE-*Sized* SNACKS

GF SEASONAL FRUIT \$10
greek yogurt, local honey

GF FLOCK FRIES \$7
chipotle aioli

GF DEVEILED EGGS \$10
applewood bacon, comichon, sriracha aioli

The STARTERS

GF ROASTED GOLDEN BEETS \$12
whipped ricotta, pistachio, local honey
make it a meal: add chicken \$8, beef patty* \$8, shrimp \$9, salmon \$12, steak \$18

GF CRISPY BRUSSELS \$12
caesar dressing, pecorino romano

GF CHICKEN WINGS \$15
choice of sauce: buffalo, honey sriracha, dry rub, bbq

GF PORK BELLY BURNT ENDS \$15
crunchy chili, sweet chili sauce, crispy garlic, scallions

EGGS & *Things*

AVOCADO TOAST \$16
add blackened shrimp \$9, chicken \$8

AGF TWO EGGS ANY STYLE \$15
home fries, toast, bacon or pop's sausage

GF FLOCK OMELET \$16
shiitake mushrooms, asparagus, cheddar cheese
add: chicken \$8, shrimp \$9

GF PORK BELLY BENEDICT \$20
home fries, hollandaise, poached eggs

GF CORNED BEEF HASH \$20
fried eggs, herd sauce

GRAIN & FLOUR

comes with whipped butter & maple syrup

BUTTERMILK PANCAKES \$16
maple butter, pure maple syrup

FRENCH TOAST \$18
nutella drizzle, bruleed bananas

BELGIAN WAFFLES \$17
strawberry jam, whipped cream

F&H *Creations*

FRIED CHICKEN & WAFFLES \$18
belgian waffle, maple butter, house fried chicken, pink peppercorn honey

GF SHRIMP & GRITS \$18
anson mills grits, wild caught shrimp, chipotle butter, pop's sausage

AGF SMOKED SALMON \$20
whipped ricotta, pickled onions, crispy capers, toast points

HANDHELDS

served on a brioche bun

AGF F&H BREAKFAST SANDO \$15
fried egg, applewood bacon, american cheese

AGF HERD DOUBLE SMASH BURGER \$18
american cheese, caramelized onions, herd sauce

AGF CALIFORNIA CHICKEN SANDWICH \$17
grilled chicken, avocado, lettuce, tomato, bacon, chipotle aioli

AGF FLOCK FRIED CHICKEN SANDWICH \$17
nae chicken breast, ranch slaw, pickles, chipotle aioli

SIDES (\$7)

GF APPLEWOOD BACON

GF HOME FRIES

GF POP'S SAUSAGE

GF ANSON MILLS GRITS

FLOCKTAILS

BLOODY MARY/MARIA \$12
vodka or tequila/mezcal, filthy bloody
add bacon \$1, shrimp \$2

ESPRESSO MARTINI \$13
vanilla vodka, mr. black, creme de cacao, fresh espresso
add a shot of bailey's \$1.00

FLOCK DALY \$13
vodka, strawberry basil shrub, lemonade, iced tea

MIMOSA \$10 GLASS / \$40 CARAFE
flavors-orange, grapefruit, pomegranate, watermelon mint, strawberry basil

ROSE ALL DAY \$14
gin, lillet, grapefruit, elderflower, rose

BANANA BREAD OF \$13
whiskey, banana, creme de cacao, walnut bitters

Full Cocktail Menu Available

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. This item may be cooked to order.

Please be advised that food prepared here may contain or come in contact with: MILK, EGG, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH, SHELLFISH, AND SESAME. Before placing your order, please inform your server if a person in your party has a food allergy.

20% Gratuity may be added to parties of 6 or more.

To expedite service, individual checks are limited to parties of 4 or less.

F&H

*mike beers executive chef
jonathan montez chef de cuisine
luis rivas sous chef*