



Caroline's
IN DENTON

BRUNCH AT CAROLINE'S TABLE

This week's farms

Cottingham Farm
Bourbon Brooks Farm
Red Acres
Nice Farm Creamery
Chapel Creamery
American Angus
Roseda Farms
Chesapeake Mushrooms
Old Wye Mill

CAROLINE'S FULL ENGLISH \$18
Greensboro scrapple, bacon, sausage, 2 eggs sunny side up, grilled tomato, grilled mushrooms, house made beans and grilled sourdough bread

CREAMY WHITE BEANS WITH POACHED EGG *GF \$16
seasoned beans with white wine, chilis, fresh lime juice, poached egg and crusty sourdough bread

EIKHORN SOURDOUGH FRENCH TOAST V \$15
eikhorn sour dough with fresh fruit, whipped cream

SHAKSHOUKA *GF, *VE, V \$15
chunky tomato & pepper stew, baked egg, grilled sour dough

CRAB MELT \$19
lump crab cake, tomato, melted cheddar on toasted sourdough, dressed greens

CAROLINE'S BENEDICT \$16
two poached eggs, sauteed spinach, crispy prosciutto, hollandaise, sour dough toast

CROQUE MONSIEUR \$16
housemade sourdough loaf bread, Mornay sauce, cheese, ham, fermented mustard, served with side salad

CROQUE MADAME \$18
housemade sourdough loaf bread, Mornay sauce, cheese, ham, fermented mustard & fried egg, served with side salad

BRUNCH BURGER \$16
4 oz smash burger, bacon, cheddar cheese, sunny side up egg, sour dough roll, smashed potatoes

QUICHE OF THE DAY \$15
seasonal quiche with side salad

AVOCADO TOAST V,*VE \$14
grilled sourdough, avocado, pickled onions, organic cherry tomatoes ADD FRIED EGG \$3

SCONE OF THE DAY \$4

HOUSE MADE GRANOLA AND YOGURT \$7

FRESH FRUIT \$6

**MANY ITEMS AVAILABLE AL A CARTE,
PLEASE ASK SERVER**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Please inform your server of any food allergies.

V=Vegetarian, VE=Vegan, GF=Gluten free, * With Component omitted