

Verdigris Brunch

Deviled Eggs \$12

SIX HALVES, EITHER ALL ONE KIND OR MIXED SETS OF TWO

Classic

Snipped Chives | Savory
Southern Style Egg Mousse

Cajun Shrimp

Sautéed Cajun Shrimp | Sliced
Scallion

Jalapeño Popper

Whipped Cream Cheese | Bacon
| Pickled Jalapeño

Chef Choice Eggs Benedict \$20

Fresh Hollandaise | Two Poached Eggs | Homefries | English Muffin | Chefs Choice Protein

The Benton Breakfast \$18

Two Eggs your way | Homefries or Grits | Sausage or Bacon | Toast, Biscuit, or English Muffin

+ *Make it Steak and Eggs* +\$10

Seasonal French Toast \$16

Enjoy our seasonal offering of chef inspired French toast. Ask your Server for details!

Chicken and Waffle Sliders \$18

Belgian Waffle | Pickle Brined Chicken Breast | Hot Honey Drizzle | Choice of side

Shrimp and Grits \$24

Garlic Butter Shrimp | Smoked Cheddar Grits | Andouille Sausage | Cajun Gravy | Pickled Shallots

Fried Green Tomato BLT \$15

Cornmeal Dusted Fried Green Tomato | Sugar cured bacon | Roasted Red pepper Feta Spread | Local Spring Mix

| Brioche Texas Toast | Steak Cut Skin-on Fries

Biscuits and Gravy \$14

Buttermilk Biscuits | Fresh Sausage sawmill gravy | Local Honey Drizzle

Oscar Style Crabcake Biscuit \$20

Fresh Buttermilk Biscuit | Maryland Lump Crabcake | Shaved Asparagus | Hollandaise | Cheddar egg Scramble

Farmers Breakfast Bowl \$18

Yukon Homefries | Cheddar Egg Scramble | Sugar Cured Bacon | Fresh Sausage Crumble

Seasonal Salad \$14

Local Spring Mix | Fresh Strawberries | Smoked Feta | Toasted Almonds | Poppy Seed Vinaigrette

+ *Add chicken \$6 or shrimp \$8*

Ala Carte | Sides \$5

Cheese Grits | Homefries | Two eggs | Sugar Cured Bacon | Sausage Patties | Fresh Fruit | French Fries | Sausage
Gravy | Crispy Honey Glazed Brussels Sprouts

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESSES

VERDIGRIS RESTAURANT AT OXFORD OAKS DISTILLERY • 127 COLLEGE ST. OXFORD, NC • 919.679.1002