watershed hangover cure 11
bloody mary ice, creole salt, beer choice side of cornbread
fluffy greyhound 11
hendricks, st-germain, martini & rossi bitter, fluffy grapefruit juice
spritz 11
bubbles, grapefruit 3 ways
sangria 10
wine, fruit, booze

STARTERS

mississippi rabbit biscuits .................................................. 12
confit rabbit, muscadine jam, 2 biscuits
squash bisque ................................................................. 8
coconut, cucumber, mint, snap peas, merquen chili crema
blue crab & cobia ceviche ................................................... 13
scarlet turnips, yuzu, green tobiko, matsu apple ponzu
pimento cheese fritter ......................................................... 10
emmental swiss, tillamook cheddar, pepper jelly, comeback sauce
lox bagel ............................................................... 14
steakhead trout gravlax, everything bagel, mascarpone, pickled shallots, mustard seed, dill

SALADS

*TO ANY SALAD ADD: CHICKEN $7, SHRIMP $8, CRAB $10, PETITE STEAK $13

kale ................................................................. 9
bacon, goat cheese, pickled blueberry, sieved egg, feinschmecker dressing
cobb salad ............................................................. 12
grilled chicken, bacon, blue cheese, field peas, asian pear, buttermilk dressing
the wedge salad .......................................................... 11
bbq bacon, blue cheese, buttermilk dressin', candied pecans, cornbread croutons

MAINS

sunday chicken sandwich
pimento cheese, arugula, ham chips, pickles, comeback sauce, fries 16

steak 'n' eggs
hash, eggs your way, hedgehogs, melted onion, hot sauce, green goddess 18

true french omelette
burrata, paddlefish caviar, wateroress, melon, all on the side 18

french toast
soft cream, berries, cane syrup 13
gator bowl
smoked alligator sausage, chicken schnitzel, grits, fried eggs, white gravy, tomme cheese 19
mishima reserve wagyu steak + frites
horseradish cream, truffle gremolata, mustard seed bordelaise 27
shrimp & scallops & grits
tasso, fried rosemary, white wine, mirliton, pear, buerre mont 23
stone mountain pork chop milanesa
grits, sauce gribiche, giant egg white, yolk sauce, caviar, herbs 18
red dragon cheeseburger
beef fat mayo, bacon, bbq, pickles, onion jam, fries 17
the watershed fried chicken
kinchi collard greens, hot honey, pickles, sourdough biscuits, deviled egg 25

on the side
house bacon 9
cheese grits 5
eggs scrambled/fried 5
deviled egg 2 each
collard greens 5
broccoli with lemon aioli 8
bowl of fruit 8

DRINKS

mawün chilean still water 750mL 7
montane sparkling water 12oz 4
batdorf & bronson coffee 3
iced tea 3
all natural orange juice 5.5
mexican coke/sprite 1L 7
cheerwine 12oz 4

DESSERT

chocolate ganache cake
passion fruit, rosewater, sea salt 9
sweet tea flan
thai tea, cane syrup, chamomile pollen 8
coke & donuts
beignets, mexican coca-cola crème anglaise, hazelnut candy 8
banana pudding
coconut, blueberry, toasted, meringue, ‘nilla wafers 8
cheese plate
chef’s selection, apple butter, mostarda 23

Brunch
Sunday
11:30 til 3 P.M.

 corrupted raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness.