

SPENCER MANOR
WINERY

Brunch Menu

SATURDAY 11A - 3P
SUNDAY 11A - 4P

Sunrise Selections

iced brown sugar macchiato | 8
blend of espresso, milk & brown sugar simple

bourbon caramel cold brew | 8
blend of cold brew, milk & bourbon caramel

iced matcha | 6
blend of milk, brown sugar simple & matcha
add raspberry or blueberry jam - 2

iced chai latte | 6
blend of chai, milk & brown sugar simple

add a double shot
of espresso to any drink - 3
want it boozy??
add irish cream - 3
add amaretto - 3

drip coffee | 4
free refills

cold brew | 5
as simple as cold brew & ice!

hot tea | 3.5
ask your server about our selection
add honey - .50

other Drinks

iced tea | 3
sweet or unsweet, free refills

brown sugar lemonade | 3.5
housemade, free refills

soda | 3
coke products, free refills

BRUNCH favorites

biscuit love

southern style biscuit topped w/ buttermilk fried chicken, white cheddar cheese, sausage gravy & a fried egg | 17

'I'm kind of a big deal.' burrito

cheesy scrambled eggs, smoked brisket, & fries, wrapped in a jalapeno tortilla.
served w/ white queso & chile de abrol hot sauce | 20

sunrise pizza

crispy pizza w/ white sauce topped w/ mozzarella, scrambled eggs, bacon, sausage, garlic chili crisp & scallions | 16

the morning mayhem burger

our 8oz all chuck beef burger, fire grilled w/ smoked gouda, bourbon bacon jam, fried egg & garlic aioli on a brioche bun.
served w/ fries or house chips | 20

H.B.E.C or as its known in other circles - a Ham, Bacon, Egg & Cheese

smoked ham w/ American cheese, smoked bacon, baked egg frittata & honey chipotle aioli on a croissant bun.
served w/ fries or house chips | 17

on the SWEETER side

waffles & berries

2 Belgium waffle topped with raspberry chia jam, strawberries & bourbon maple syrup | 15

French toast bread pudding

a new twist on a classic! this warm comforting dish is made w/ brioche, croissants & a delicious custard, baked then topped w/ candied pecans, granola strawberries, bourbon maple syrup & powder sugar | 16
[contains nuts]

Beignets - order of 4

fried beignets, tossed in sugar and served with a whipped lemon mascarpone & blueberry compote | 10

a la CARTE

fresh baked biscuit w/ jam - 4.5

Belgian waffle w/ maple syrup - 6

biscuits & gravy - 8

add an egg* - 3

bacon, 4 pieces - 4

cheese grits - 4

sauc

cheddar cheese queso - 3

avocado puree - 3

chile de abrol hot sauce - 1

honey chipotle - .5

garlic aioli - .5

buttermilk dressing - .5

on the LIGHTER side

granola bowl

topped w/ greek yogurt, maple syrup, raspberry chia jam & fresh strawberries | 8

smoked salmon avocado toast

local grilled sourdough topped w/ smashed avocado, roasted tomato, cold smoked salmon, soft boiled egg, & everything bagel seasoning | 20

brussel sprout salad

shaved brussel sprout, kale, sunflower seeds, cranberries, parmesan, charred lemon vinaigrette | 12
add 6oz grilled chicken | 8

cheers! COCKTAILS

bloody mary

spicy mix & 360 vodka, garnished w/ pepperoncini, pickle spear, cheddar cheese & bbq rub | 11
make it a double +4

SMW mimosa

simple as oj & SMW brut | 11
want to make your own? bottle of Brut & oj on side | 50

banana pancakes

It like drinking a banana pancake breakfast w/ a refreshing glass of OJ. The perfect brunch cocktail.
Sazerac Rye, amaretto, banana liqueur & citrus | 14

espresso martini

our take on a classic. 360 Madagascar Vanilla Vodka w/ fresh espresso | 15

pecan pie carajillo "kaa-ruh-HEE-oh"

rich, nutty & comforting
brown butter & pecan infused Maker's Mark, brown sugar simple, chicory pecan bitters & espresso | 14

sorrento spritz

refreshing bubbles w/ 360 Lemon Vodka topped lemon, simple, SMW Brut, mint & dehydrated lemon | 14

paloma

Casa Noble reposado shaken w/ fresh grapefruit, lime & turbinado then topped w/ soda | 13

bourbon renewal

an SMW classic. Buffalo Trace w/ fresh lemon, simple, black current & bitters w/ dehydrated lemon | 15

SPENCER MANOR
WINERY

Brunch
Menu

SATURDAY 11A - 3P
SUNDAY 11A - 4P

Wine List

Moscato	7 26
Traminette	7 28
Sauvignon Blanc	8 28
Rose	7 26
Chardone	8 28
Brut	10 39
Sangria	12 32
SMW Red	10 35
TNV Norton	10 35
C.V Riley Norton	12 45
Cabernet Sauvignon	12 45
Vintages Available 2017 thru 2021	
Reserve	14 55
Infinity Port	8 30

WINE TASTING

choose any 4 for 12
Free Tastings w/
Purchase of 3 retail wine bottles

SPENCER MANOR WINE SOCIETY

Spencer Manor has been producing small batch
premium wines for over 15 years. The Spencer Manor
Wine Society is a versatile way to enjoy these hand
crafted wines. Whether enjoyed on their own or paired
with your favorite meal.

Receive 6 wines every 3 months, with 15% off allocated
wine. Receive Invites to members-only events and
access to sneak peeks or pre-release wines! We
provide 4 complimentary tastings per year, up to 2
guests. Members have additional Wine Bottle
Discounts In-House as well. To learn more, please talk
with one of our managers. Cheers!

small plates

- ♥ **Bavarian pretzel**
baked w/ flakey salt, served w/ white cheddar cheese sauce | 14
add beer mustard | .75
[A - no cheese / butter]
- ♥ **roasted artichoke dip**
creamy cheese w/ roasted artichokes, confit tomatoes & basil
served w/ chips & naan | 15 [V]
- garlic cheese curds**
lightly hand breaded w/ garlic & parsley then fried until golden, served w/ honey
chipotle aioli | 11 [V]
- crispy brussels sprout**
flash fried sprouts w/ a creamy tahini dressing, chickpea crumb &
parmesan | 15 [GF] [LF - no parm]
- fried wontons**
creamy cheese mixed w/ korean shredded local pork, onion & peppers served w/
a sweet chili sauce | 14
- ♥ **smoked gouda grit bites**
creamy cheesy grits, breaded & fried, served w/ roasted red pepper remi | 14 [V]
- ♥ **baked brie**
topped w/ a maple honey walnut topping, served w/ bread & chips | 16 [V]
- charcuterie**
local summer sausage & cheeses, served w/ crackers, ale mustard, olives, &
chocolate bark [2 | 4 people] - 21 | 40
[V - no sausage, extra olives - 17 | 32]
- crispy wings**
flash fried wings orders of 6 [14], 12 [27] or 18 [36]
served w/ house buttermilk dressing
choice of general tso's or house hot or served naked [A - general tso's sauce]
- ♥ **whipped feta**
Baetje Farms feta topped w/ garlic chile oil & scallions,
served w/ chips & naan | 15 [V]
add marinated olives | 5
- ♥ **fresh bread**
garlic, rosemary & flakey salt focaccia served w/ hot honey garlic butter | 10
[LF, A - sub oil & vinegar]
- meatballs**
classic beef & pork meatball, handmade & tossed in a pepper/tomato sauce | 12

salads

- caesar salad**
artisan wedge romaine drizzled w/ a charred lemon
Caesar dressing & topped w/ parmesan, capers, red
onion, cracked pepper & butter fried bread crumbs - 7
| 12 [GF - no bread crumbs]
- house salad**
artisan greens tossed in a sweet vin. dressing w/
mozzarella, red onion & garlic croutons - 6 | 10 [V, GF -
no bread, A - no cheese]

pizzas

- ♥ **fennel sausage pizza**
pepper/tomato sauce topped w/ mozzarella, house
made sausage then finished w/ hot honey, parmesan &
parsley | 16
- honey pesto pizza**
nut free pesto topped w/ mozzarella, then finished w/
pistachios, parmesan & hot honey | 16 [V]

sammys & large plates

- NY Strip***
fire grilled 12oz NY Strip topped w/ chimichurri, served
w/ rosemary fries & garlic aioli [GF] | 45
wanting a steak for brunch? Try our STEAK & EGGS!
- SMW burger***
our classic 8oz all chuck beef burger, fire grilled w/
greens, white cheddar, bacon, caramelized onions,
pickles & burger sauce on a brioche bun | 18
- grilled ham**
w/ greens, brie, caramelized onions & sweet chili sauce
on a pretzel bun | 16
still thinking brunch? Try our H.B.E.C on the other side
- crab cake**
w/ greens, roasted tomato, remoulade & apple smoked
bacon on a brioche bun | 17 [A - no bacon, no bun]
- étouffée**
classic creole stew w/ shrimp & crab served over
jasmine rice & topped w/ scallions | 32