

THE HOUSE OF
MARIGOLD

BREAKFAST | LUNCH | COCKTAIL BAR



I'M NOT READY FOR LUNCH

BLUEDOG AVOCADO TOAST

\$13

Toasted Bluedog Bread, Mashed Avocados, Grapefruit, Sliced Radish, Torn Herbs, Farm Fried Egg, Micro Radish, Everything Crumble

LEMON RICOTTA WAFFLES

\$12

Lemon Zest Waffles, Whipped Ricotta, Meyer Lemon Curd, Maple Syrup

BRIOCHE FRENCH TOAST

\$14

Thick Brioche French Toast, Bourbon Maple Syrup, Fresh Berries, Lemon Powdered Sugar

FARMHOUSE BREAKFAST PLATE

\$15

Three Eggs, Skillet Potatoes, Bacon OR Breakfast Sausage, Toast, Whipped Butter, Seasonal Preserve

GARDEN VEGGIE SCRAMBLE

\$13

Three Egg Scramble with Mushroom, Onion, Pimento Pepper, Tomato Pimento Relish

BISCUIT THINGS



MARIGOLD BISCUITS

\$10

Fresh Marigold Biscuits, Whipped Butter, Seasonal Preserve, Local Honey

BISCUITS & GRAVY

\$12

Toasted Marigold Biscuits, House Breakfast Sausage Gravy, Fried Farm Egg, Chives

THE BREAKFAST BISCUIT

\$14

Toasted Marigold Biscuit, Fried Farm Egg, White Cheddar, Peppercorn Garden Aioli, Bacon OR House Breakfast Sausage served with Skillet Potatoes

FOR THE TABLE



HONEY CORNBREAD

Fresh Baked Honey Cornbread, Sorghum
Whipped Butter Candle, Local Honey

\$10

BUILD YOUR OWN DEVILED EGGS

\$12

Creamy Egg Filling, Cheddar, Crispy Bacon,
Green Onion, Green Tomato Chow Chow

ROASTED CAULIFLOWER

\$13

HUMMUS SNACK PLATE

Roasted Garlic Cauliflower Hummus, Marinated
Vegetables, Roasted Pepitas, Crispy Chickpeas,
Pickled Red Onion, Olive Oil, Grilled Naan

SMOKED SALMON DIP

\$13

House Smoked Salmon Dip, Crispy Bagel Chips,
Quick Pickles, Red Wine Onions, Everything Crumble

GET YOUR GREENS

FARMHOUSE BEET SALAD

\$13

Ember Roasted Beets, Beet Sumac Puree,
Champagne Herb Vinaigrette, Citrus Ricotta,
Grilled Lemon, Micro beets, Pea Tendrils

GRILLED CHICKEN SALAD

\$18

Grilled Chicken Breast, Local Mixed Greens,
Buttermilk Dressing, Campari Tomato, Red Onion,
Cucumber, White Cheddar, Biscuit Croutons

CAESAR SALAD

\$11

Baby Romaine, House Cesar Dressing, Shaved
Parmesan, Biscuit Croutons, Anchovy Crumbs

SIDE PIECES

TOAST.....	\$3
HOUSE CHIPS.....	\$3
CHEDDAR GRITS.....	\$4
HOUSE BREAKFAST SAUSAGE.....	\$4
HOUSE CHIPS.....	\$4
SAUSAGE GRAVY.....	\$5
HARDWOOD SMOKED BACON.....	\$5
EGGS TO ORDER (2).....	\$4
HOUSE FRIES & ROASTED GARLIC AIOLI.....	\$5
SKILLET POTATOES.....	\$4
FRESH FRUIT.....	\$4

BETWEEN THE BREAD



EGG AND TUNA TARTINE	\$14
Toasted Blue Dog Bread, Egg Salad, Tuna Salad, Quick Pickles, Pea Tendrils, Olive Oil, Torn Herbs	
BACON LETTUCE & TOMATO	\$14
Thick Hardwood Bacon, Peppercorn Garden Aioli, Leaf Lettuce, Tomato on Sourdough Toast	
CHICKEN SANDWICH	\$14
Buttermilk Fried Chicken Thigh OR Marinated Grilled Chicken Breast, Toasted Brioche Bun, Leaf Lettuce, Roasted Garlic Aioli, Tomato, Quick Pickles	
THE ROYALE WITH CHEESE	\$16
Local Berry Beef, White Cheddar Cheese, Toasted Brioche Bun, Caramelized Onions, Steakhouse Sauce, Roasted Garlic Aioli, Leaf Lettuce, Tomato, Quick Pickles	

WHOLE LOTTA LUNCH

SHRIMP 'N GRITS	\$26
Creole Shrimp Sauté, White Cheddar Grits, Crispy Pancetta, Torn Herbs	
STEAK FRITES	\$26
Marinated Grilled Steak, Herb Butter, House Fries, Roasted Garlic Aioli	
CHARGRILLED SALMON	\$27
Grilled Salmon, Sweet Pea Pesto, Heirloom Carrot, Radish, Sweet Peas, Pea Tendrils, Cous Cous Risotto	
VEGETABLE PAD THAI	\$22
Rice Noodles, Peanut Sauce, Mushroom, Onion, Carrot, Bean Sprouts, Cilantro, Green Onion, Roasted Peanuts, Lime	

ADD A PROTEIN

GRILLED STEAK.....	\$12
GRILLED CHICKEN BREAST.....	\$7
GRILLED SALMON.....	\$12
GRILLED SHRIMP.....	\$12

LIFE IS SWEET



**MARIGOLD BANANA
PUDDING**

\$9

**SEA SALT CHOCOLATE CHIP
COOKIES**

\$7

**ASSORTED DAILY
PIES & CAKES BY THE SLICE**

\$7

From The Pocket Bakery

MINI PIES & SOFT SERVE

\$9

From The Pocket Bakery

FRUIT POP TARTS

\$4

From The Pocket Bakery

BROWN SUGAR POP TARTS

\$4

From The Pocket Bakery

