

Sunday Brunch at Melt Kitchen & Bar

To Our Guests: We have implemented a 2-hour window during brunch hours

Guilford Mill Shrimp & Grits* 17

cheese grits, andouille sausage, bacon & pepper gravy, sautéed shrimp, chives, crumbled bacon & toast

Steak Hash* 16

duck fat potato hash with steak, topped with two eggs over easy and house-made cheese sauce
+ substitute duck confit for +\$3 +

Monte Cristo 14.75

french toast-battered sandwich with black forest ham, swiss cheese, whole grain mustard & house made raspberry dipping sauce
+ served with choice of side +

Melt's Big Nasty Fried Chicken Biscuit 15

crispy chicken with a house-made hot sauce, pimento cheese, bacon, house made buttermilk biscuit smothered in our signature gravy
+ +go extra nasty & add 1 over easy egg on top +\$2.
+served with choice of side+ +

Mushroom & Goat Cheese Omelet* 14.50

roasted mushrooms, spinach, goat cheese, pico de gallo & roasted red pepper aioli
+ served with choice of side +

Steak & Egg Burrito* 16

steak, scrambled eggs, potato hash, pico de gallo, cheddar cheese, topped with house-made ranchero sauce, queso fresco & cilantro
+ served with choice of side +

NEW Brioche Cinnamon French Toast 13.75

locally made brioche cinnamon french toast topped with powdered sugar, whipped cream & maple syrup on the side
*add toppings to your toast +\$3 banana foster or fresh berries
+ served with choice of side +

The Diner* 12.75

two eggs your way, crispy bacon & toast or biscuit
+ served with choice of side +

Sides

cheesy Guilford Mill grits ~ duck fat potato hash ~ fresh fruit ~ biscuit ~

*substitute signature side with upcharge: +\$2
~ brussel sprouts ~ french toast (1pc) ~ eggs* (2each) ~ bacon* (3pc)*

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*
~auto gratuity will be added to parties of six or more~*

NEW Melt Eggs Benedict

~our Benedict is prepared with two poached eggs & topped with hollandaise sauce, served with your choice of side~

Melt Benedict 14

our signature Black Forest Ham grilled over locally made croissant in the classic style

Salmon BLT Benedict 16

two grilled salmon filets over a locally made croissant with bacon, mixed greens, tomato & Old Bay with side of pesto aioli

Crab Cake Benedict 18

two house-made lump crab cakes over a locally made croissant with mixed greens, tomato & Old Bay with side of chipotle remoulade

Mini-Melt's Brunch

Kid's Breakfast 8

two scrambled eggs, fruit, toast

Kid's French Toast 8

french toast, fresh fruit, whipped cream & syrup on the side

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