Biddy Thomas
Brunch

Mains

Strawberries Romanoff $18
Macerated strawberries with a sweet and tangy vanilla cream served over your choice of housemade pancakes or biscuits

Classic Pancakes-stack of three $12
Add chocolate chips $2.00
Add blueberries $2.00
Add strawberries $2.00

Egg & Cheese Biscuit Sandwich $7.50
Add sausage $2
Add bacon $2
Add tasso ham $2.50
Add fried chicken $5

Debris Hash $16
Traditional NOLA slow braised beef in a brown gravy, over hashbrowns topped with two eggs your way

The Eye Opener $14
Two eggs your way, your choice of sausage or bacon, grits or hashbrowns, toast or english muffin
Sub Fried Chicken for protein choice $5

BLT $12
Farmers market tomato, lettuce, bacon, mayo, on white bread. Served with chips

Sides

2 eggs $5
Grits $3
White cheddar grits $5
Hashbrowns $4
Biscuit $3
Pancake $4
Sausage Gravy $4
Sausage $4
Bacon $4
Toast $2
English Muffin $2

Drinks

Mimosa $11
Fresh squeezed orange or grapefruit

Bellini $12
Fresh peach puree and on draft prosecco

'Deed I Do $14
Strawberry puree, aperol, prosecco
Your choice of vodka or gin

Espresso Martini $15
House roast espresso, kapli, vodka, vanilla

Bloody Mary $12
House bloody mary mix with vodka

Zero Proofs

Lady Basilton $9
Strawberry puree, basil syrup, lemon, soda

Chesty Larue $9
grapefruit juice, mint syrup, ginger ale

Boylan's cream soda $4
Boylan's black cherry $4
Boylan's root beer $4
Boylan's ginger ale $4
Glass bottle coca cola $4
Glass bottle sprite $4
Glass bottle orange fanta $4
Bingo Bango strawberry lemonade $4
Bingo Bango lemon peach pomegranate $4
Acqua Panna $5.50
House lemonade $5
House limeade

BEER & WINE

DRAFT BEER $7

From: Mad Mole Brewing- Wilmington, NC
Cidra Mole Down hazy IPA 6.7%
Molesonboro Island grapefruit pilsner 4.8%
From: Dirtbag Ales – Hope Mills, NC
Blood Orange Kolsch 5.8%
Dirtbag IPA 7.2%

BEER CANS & BOTTLES $7

From: Mad Mole Brewing- Wilmington, NC
Moles in the Sun light lager 4.2%
Fire in the Mole Italian pilsner 5.0%
From: Broomtail Brewing – Wilmington, NC
King Tide kolsch style ale 5.2%
910 Pale Ale 5.2%
Moe-Beer Brown Ale 5.4%
From: Flat Rock Cider Company – Flat Rock, NC
Semi-Dry Apple Gluten free hard cider 5.5%

Miller High Life Pony $2.50

VINO

WHITE

Mokoroa Txakolina ~ $12/46
Basque, Spain. Light, crisp, refreshing, slightly effervescent
Pássaros Alvarinho ~ $9/34
Portugal. Refreshing coastal white wine with stone fruit notes, hint of salinity and acidity
Mi Villa White Rioja ~ $9/34
Rioja, Spain. Vibrant, floral, and fresh. Crisp apple and lime
Pedra Cancela White Dão ~ $9/34
Dão, Portugal. An intense and aromatic white wine with abundant citrus and extraordinary acidity

ROSÉ

Leon &Lili ~ $9/34
Méditerranée, France. Organic rosé from the Rhone Valley, fruity, refreshing, named after the owner's dogs
Santola Vinho Verde Rosé ~ $8/30
Vinho Verde, Portugal. Vibrant aromas and flavors of strawberry, pomegranate, and orange zest; Light spritz, very refreshing

BUBBLES

Malvasia Sparkling Wine ~ $10/38
Veneto, Italy. Notes of honeysuckle, peach, and orange
Chandon Garden Collection Spritz ~ $14/54
Lemon Verbena
Orange Peel & Spices
Berries & Hibiscus
Draft: Belposto Prosecco ~ $9
Italy. Fresh fruity notes of apple, pear, and gardenia. Clean and easy to drink.

RED:

Tavernello Montelpulciano ~ $9/34
Abruzzo, Italy. Full-bodied Italian wine with ripe red fruit flavors and spicy notes.
Evolution Pinot Noir ~ $12/46
Willamette, Oregon. Fruit forward, juicy, easy to drink, notes of red cherry, raspberry, and spice.
Pedra Cancela Red Dão ~ $9/34
Dão, Portugal. Elegant medium-bodied Portuguese red with notes of berries, plum, and cocoa.