

Seasonally Inspired
at the Oliver Hotel

Kingswood

Weekend Brunch
Saturday & Sunday 9am-2pm

To Start



BREAD SERVICE...11

blueberry muffin, buttermilk
biscuit, toasted ciabatta, honey
butter

BRIOCHE CINNAMON ROLLS...13

cream cheese icing, pecan streusel

TODAY'S SOUP

as quoted

GRANOLA BOWL...13

fresh fruit, yogurt

HOUSE GREENS...12

pickled radish, carrot,
almonds, buttermilk dill
vinaigrette

STRAWBERRY SALAD...14

mixed greens, chevre,
pecans, strawberry
vinaigrette

Cocktails



BLOODY MARY...10

house mix, regular
or spicy

LITTLE DEBBIE AND THE SUNDANCE KID...14

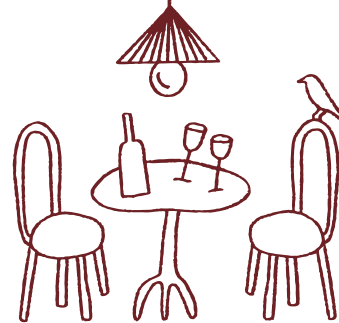
vodka, strawberry
cream, egg white, shrub

APEROL SPRITZ...13

aperol, prosecco, soda

MIMOSA...11

your choice of orange,
pineapple, grapefruit, or
cranberry juice



Entrées



OLIVER BREAKFAST...13

two eggs any style, bacon or sausage,
potatoes or grits, toast

CROQUE MONSIEUR...16

ciabatta, smoked ham, mornay, fried
potatoes • add egg 2

AVOCADO TOAST...15

lemon, basil, two eggs any style, sriracha

ON THE SQUARE NOW BURGER...17

5oz. patty, cheddar, lettuce,
mustard, pickled jalapeños, fries
• add egg 2

BRIOCHE FRENCH TOAST...14

berry compote, crème anglaise

FRIED CHICKEN BENEDICT...16

poached eggs, buttermilk biscuit,
tomato hollandaise

QUAIL AND EGGS..18

pecan-encrusted quail, grits,
two eggs any style, basil
pesto

Sides 5

FRESH FRUIT

CITY HAM

BACON

HOUSE GROUND SAUSAGE PATTIES

TOAST WITH BUTTER + JAM

WHITE CHEDDAR CHEESE GRITS

FRIED POTATOES

COFFEE ROASTED BY



EXPLORADORA
COFFEE

**SPECIAL THANKS TO OUR LOCAL FARMERS,
PURVEYORS, AND ARTISTS**

Executive Chef Joel Miller

