

BRUNCH



SHAREABLES

BAKERY BASKET	\$12/\$16
chef's choice of assorted pastries and breads	
SKILLET CORNBREAD   	\$12
pickled serrano, cheddar, honey	
CRISPY POTATOES 	\$6
triple-cooked potatoes, bearnaise	
SMOKED TROUT DIP	\$12
dill, horseradish, bagel chips	

HOUSE PICKLES  	\$5
market vegetables	
ROASTED PEANUTS  	\$4
herbs, garlic, chili	
HOUSE OLIVES  	\$6
citrus, garlic, rosemary (may contain pits)	
WHIPPED RICOTTA DIP	\$9
roasted garlic, za'atar, olive oil, lavosh	

MAINS

BAKED CORNMEAL PANCAKE 	\$12
baked cornmeal ricotta pancake, blueberry maple syrup	
HATCH CHILE CHEDDAR SAUSAGE	\$13
creamy polenta, poached egg, red wine reduction	
SHAKSHUKA 	\$12
stewed tomatoes & peppers, herbs, egg, sourdough toast	
CORNER BEEF HASH 	\$17
homeplace pastures corned beef, shiitake, pickled serrano, potato, sunny side up egg, herbs	
EGG & CHEESE SANDWICH	\$10
bagel, croissant, or toast (add bacon, brown sugar ham, or breakfast sausage for \$3.5)	
CHICKEN N' BISCUIT	\$15
fried chicken, buttermilk biscuit, chow chow, calabrian chili butter	
STERLING BREAKFAST	\$13
two eggs, bacon, brown sugar ham, or breakfast sausage, and choice of sourdough or milk bread toast	

BISCUITS & SAUSAGE GRAVY	\$14
two eggs	
BREAKFAST SAUSAGE SANDWICH	\$13
maple sage sausage, sunny-side-up egg, chili mayo, caramelized onions, cheddar cheese, milk bun	
STERLING BURGER 	\$16
onion jam, gruyere, butter lettuce, tomato, spread, benne seed milk bun	
SMOKED CHICKEN SANDWICH	\$13
coffee-rye bbq sauce, creamy slaw, dill pickles, toasted milk bun	
BLTA	\$12
house-cured brown sugar bacon, lemon mayonnaise, tomato, butter lettuce, avocado, toasted milk bread	
CROQUE MONSIEUR	\$14
house cured ham, whole grain mustard, mornay sauce, milk bread (add egg for \$2.5)	
PLOUGHMAN'S PLATTER 	\$18
chef's choice of meat, cheese, preserves, pickles, soft-boiled egg, sourdough (add chef's choice sausage for \$3.5)	

add a bag of chips for \$2

BRUNCH



SALADS

- STERLING CAESAR**  \$7/\$14
romaine, boquerones, garlic croutons,
cracked black pepper, parmesan
- THE SIMPLE**   \$6/\$11
butter lettuce, soft herbs, shallot, lemon
dijon vinaigrette
- CRISPY RICE SALAD**  \$16
shaved pork, fried peanuts, pickled
fresnos, chili jam-lime dressing
- LITTLE GEMS**  \$16
smoked chicken, herb breadcrumbs, pickled
red onion, grated egg, cheddar dressing

SIDES

- BRAISED COLLARDS**  \$6
smoked bacon, pickled serrano
- BBQ NAVY BEANS** \$6
tasso ham, thyme
- ORDER OF EGGS** \$6
two eggs
- SLICE OF TOAST** \$2.5
sourdough or milk bread
- ORDER OF HOUSE-SMOKED MEAT** \$3.5
bacon, brown sugar ham, or
breakfast sausage
- SAUSAGE GRAVY** \$4

BAKERY

- CANDIED PECAN BUTTER TOAST** \$12
cocoa nibs, sea salt, milk bread
- HOUSEMADE RICOTTA TOAST** \$12
seasonal jam or hazelnut arugula pesto, milk
bread
- CARAMELIZED CINNAMON TOAST** \$8
milk bread

**ASK YOUR SERVER ABOUT OUR
PASTRIES BAKED FRESH DAILY**

STERLING



- KIDS BURGER** \$9
patty, cheese, ketchup, pickles
- CHICKEN STRIPS** \$9
- GRILLED CHEESE** \$7
add ham for \$2
- served with choice of chips or salad and a drink

OUR PARTNERS

arkansas natural produce
barnhill orchards
calm and confidence bee keeping
firelight farms
guenther apiary
home place pastures
rabbit ridge farms
war eagle mill

*consuming raw or undercooked meats, poultry, or eggs may increase your
risk of foodborne illness, especially if you have certain medical conditions

** groups of 8 or larger will automatically be charged a 20% gratuity

*** if you use a credit card, we will charge an additional 3% to help offset
processing costs. this amount is not more than what we pay in fees. we do not
surcharge debit cards.

 chef favorite  vegan  gluten free  vegetarian

BRUNCH DRINKS

MIMOSA \$7.5

fresh orange, pineapple, or cranberry

MAKE IT A BUCKET \$27

JUICE REFILL \$3

BLOODY MARY \$10

vodka, house-made bloody mary mix,
house sausage & house pickle garnish

FIDELITO \$10

dark rum, chocolate bitters,
licor 43, fidel & co cold brew, whipped heavy cream
[served hot or iced]

BLUE BELL \$9

fresh blueberry simple syrup, pomegranate juice, cava

MARKETINI \$14

vodka, espresso liqueur, cold brew, licor 43,
green walnut & chocolate liqueur, turbo syrup,
whipped heavy cream, house donut hole,
house-candied bacon garnish

FRESHMAKER \$10

aperol, fresh lemon juice, lager

FALLEN ANGEL \$9

reposado tequila, crème de cassis, ginger liqueur,
sparkling wine, fresh lime juice, mezcal mist

APEROL SPRITZ \$9

aperol, cava, soda water

HUGO \$10

elderflower liqueur, elderflower syrup, cava,
fresh mint, fresh lime juice, soda water