

Brunch Menu

Served Saturday & Sunday, 9:00 AM - 3:00 PM

Shareables

C4	Ooey-Gooey Cinnamon Bun (V) An Absolute Must Try, Baked in Cast Iron, Cream Cheese Frosting, Candied Walnut Crumble	9
	Biscuit & Gravy House-Made Biscuit, Southern Sausage Gravy (Substitute Gravy for Butter & Jams)	6
	Toast Trio (V) Smashed Avocado Nutella & Brûléed Banana Strawberry Brushetta & Lemon Ricotta	12
C4	Warm Pimento Cheese Dip (v) Toasted Flatbread, House Made Pepper Jelly	12
	Truffle Parmesan Fries (V) Truffle Garlic Oil, Parmesan, Black Pepper Aioli	13

Features

Substitute Your Side +2, Upgrade to Truffle Parmesan Fries +4

The Classic Cheeseburger*

Cheddar, Lettuce, Tomato, Red Onion, Pickle, Brioche Bun Served with French Fries or Side House Salad, Add Bacon +2, Add Runny Egg +1

Cafe 4 Burger*

Served with French Fries or Side House Salad, Add Bacon +2, Add Runny Egg +1

THE Breakfast Sandwich* Souffléd Egg, Smoked Gouda, Bacon, Tomato, Arugula, Sriracha Aioli

Parmesan, Arugula, Red Onion, Tomato, Umami Sauce, Brioche Bun

Served with Roasted Potatoes or Cheddar Grits

Shaved Sirloin, Roasted Peppers & Onions, White Cheese Sauce

Tennessee Cheesesteak

Served with French Fries or Side House Salad

Grilled Chicken Sandwich

Grilled Chicken, Feta, Divina Tomatoes, Spinach, Garlic Lemon Aioli, Wheat Berry Bread **Served with French Fries or Side House Salad**

Fish Tacos

Lightly Fried White Fish, Sriracha Aioli, Cabbage Slaw, Avocado, Flour Tortilla

Served with French Fries or Side House Salad

Fried Chicken & Waffles

Southern Sausage Gravy, Warm Maple Syrup

Huevos Rancheros*

Shredded Short Rib, 2 Eggs Sunny Side Up, Loco Burro Refried Beans, Cheddar, Avocado, Pico de Gallo, Crispy Corn Tortillas, Ranchero Sauce

Chicken & Biscuit

House-Made Biscuit, Fried Chicken, Southern Sausage Gravy, Hot Honey

2 Eggs, White Cheddar Grits or Roasted Potatoes, Bacon or Sausage, Wheat Berry Toast

Market Square Breakfast *

Upgrade to Steak +10

Short Rib & Egg *

Shredded Short Rib, Sunny Side Up Egg, Pan Gravy, White Cheddar Grits, Sautéed Collard Greens

French Toast (v)

Extra Thick Brioche Bread, Powdered Sugar, Fresh Fruit, Whipped Cream, Warm Maple Syrup 16 Side of Applewood Bacon

Belgian Waffle (v)

Sweet Cream Butter, Mixed Berries, Whipped Cream, Warm Maple Syrup Side of Applewood Bacon

Soup & Salad

Add: Chicken +7, Shrimp +8, Salmon* +9, Steak* +10, Lobster +10

Seasonal Soup Chef's Selection	MP
Roasted Tomato Bisque (V) Tomato Cream Base, Cilantro Sour Cream, Brioche Croutons, Chives	7
Grilled Cheese Dipper (V) Grilled Cheese Sandwich, Tomato Bisque Soup Add: Avocado +2, Bacon +2, Lobster +10	13
Strawberry Field Salad (v) Field Greens, Strawberries, Blue Cheese, Candied Walnuts,	

Roasted Beet Salad*

Strawberry Vinaigrette

15

16

14

16

15

16

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12

Field Greens, Orange Slices, Fresh Beets, Red Onion, Goat Cheese, **Orange Vinaigrette**

Sides	
French Fries (v)	
Roasted Potatoes w/Bacon Garlic Butter	
White Cheddar Grits (v)	
Mixed Fruit (v)	
Collard Greens	
Extras	
Bacon - 3 Slices	
Millionaires Bacon - 3 Slices	
Sausage - 2 Links	
House-Made Biscuit (v)	

Dessert

Butterscotch Bread Pudding (v)

Toast - Wheat Berry or Sourdough

Upgrade to One of Our Toast Trio Options +2

Sweet Cream Custard, Bourbon Glaze

Chocolate Fudge Torte (v)

Flourless Fudge Torte, Fresh Berries, Whipped Cream

Crème Brulée

Creamy Vanilla Custard, Caramelized Sugar

Cafe 4 Favorites

Vegetarian

Gluten free menu available upon request

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness

All parties over 8 will be subject to an 20% service charge



Brunch Drinks

Served Saturday & Sunday, 9:00 AM - 3:00 PM

Coffee & Tea

Chocolate Syrup +1 Extra Espresso Shot +1	Vanilla or Sugar-Free Vanilla +1 Caramel or Sugar-Free Caramel +1		Oat Milk +2 Almond Milk +2
Cappuccino Espresso, Frothed Milk	5	Macchiato Espresso, Dash of Ste	5 eamed Milk
Cortado Equal Parts Espresso, Steamed Milk	5	Americano Espresso, Hot Water	5
Café au Lait Equal Parts Coffee, Hot Milk	5	Hot Tea Green, Earl Grey	4.5
Latte Espresso, Hot Steamed Milk	5	Chai Latte Chai Tea, Steamed Mi	5 ilk
Cold Brew / Batch Brew Honeybee Coffee Co. Coffee Beans	4	Hot Chocolate Ghirardelli Chocolate	, Steamed Milk
Double Shot Espresso Italian Style Concentrated Coffee	5		

Punch Bowls

Tropical Sangr Bright, Light Flavor, & White Fruits	
Serves I	11
Serves 4	40
Serves 8	64

Brunch Punch Select Your Flavor: Strawberry Gin, Salted Local Honey, Lemon, Blood Orange Rooibos, Bubbles			
Serves 1	11		
Serves 4	40		
Serves 8	64		

Seasonal Sprit Fortified Wine, Seas	
Citrus, Soda, Bubble	-
Serves 1	12
Serves 4	44

Serves 8

Brunch Cocktails

Margarita Tequila Reposado, Loco Burro Sour, Orange Liqeur, Add Flavor +2: Strawberry, Peach, Mango, Prickly Pear, Raspberry	12
Blue Hawaiian White Rum, Coconut Rum, Blue Curacao, Loco Burro Sour, Pineapple, Dark Rum Float	12
Espresso Martini Vodka, Espresso, Cacao, Sugar	12
Market Gin & Tonic Gin, Local Produce, Fever Tree Tonic	12
Market Mule Vodka, Citrus, Local Produce, Fever Tree Ginger Beer	12
Mimosa Select Your Juice: Orange, Pomegranate, Blood Orange, Cranberry, Mango/Orange, Pineapple	9
Bloody Mary Select Your Vodka: House, Hot Pepper, Titos +1, Timeless +1, Grey Goose +2	10

Sparkling	
Maison Idiart Prosecco, Italy	8 -
La Marca Prosecco, Italy	12 47
Rosé	
Elicio Méditerranée, France	9 35
White	
Pepperwood Chardonnay, South Africa	8 31
Villa San Martino Estate Pinot Grigio, Italy	10 39
August Kessler Riesling Rheingau, Germany	10 39
Silverado Sauvignon Blanc Napa Valley, CA	13 54
Raeburn Chardonnay Russian River, CA	13 51
Mt. Beautiful Sauvignon Blanc Canterbury, New Zealand	- 64
Van Duzer Estate Pinot Gris Willamette Valley, OR	- 64
Catena Alta Chardonnay, Argentina	- 70
Orin Swift Mannequin Chardonnay Blend, CA	- 75

Glass | Bottle

Red

NGU - CONTRACTOR OF THE CONTRA	
Pepperwood Cabernet Sauvignon, CA	8 31
Patient Cottat Pinot Noir, France	12 47
Mil Piedras Malbec Valle de Uco, Argentina	9 35
Bonanza by Caymus Cabernet Sauvignon, CA	11 43
Nine Hats Cabernet Sauvignon Columbia Valley, WA	- 55
Chateau Chapelle d'Alienor (Merlot Blend) Bordeaux, France	- 58
Belle Glos Clark & Telephone Pinot Noir, CA	- 75
Decoy Cabernet by Duckhorn, CA	- 70

Beer

	IPAs	
5	Albright Grove Rotating IPA	7
5	Blackberry Farm IPA	6
5	Hi-Wire Lo Pitch IPA	6
6	Yee-Haw IPA	6
6		
7 8 8	Specialty Hi-Wire Brown Ale Guinness Schulz Brau Dunkel Rotating Xül	6 8 6 8
	566	5 Albright Grove Rotating IPA 5 Blackberry Farm IPA 5 Hi-Wire Lo Pitch IPA 6 Yee-Haw IPA 6 Specialty Hi-Wire Brown Ale 7 Guinness 8 Schulz Brau Dunkel

Non-Alcoholic Beverages

Fauxmosa	8
Select Your Flavor: Orange, Cranberry, Pineapple, Grapefruit	
Fruity Lemonade	5
Select Your Flavor: Strawberry, Peach, Mango, Prickly Pear, Raspberry	
Additional Drinks	3.5
Pepsi, Diet Pepsi, Starry, Dr Pepper, Ginger Ale, Orange Juice, Lemonade,	
Sweet Iced Tea, Unsweet Iced Tea	









