



9:30AM - 3PM

EASTER

- MAPLE & BOURBON GLAZED HAM 18
8 oz serving, green beans almondine, yukon mashers & glazed carrots
- PRIME RIB PLATTER 24
8 oz serving, au jus, horseradish cream, green beans almondine, yukon mashers & glazed carrots
- COMBO PLATTER 22
half serving of glazed ham & prime rib green beans almondine, yukon mashers & glazed carrots

All entrees served with cornbread muffins
Please no substitutions

BRUNCH

- CATHEAD BISCUITS 9
honey butter, house preserves
- FULL MOON PLATTER
two eggs any style, home fries, toast
choice of glazed ham. 18
choice of prime rib 24
- CHALLAH FRENCH TOAST 15
berries, maple syrup, butter
- CHICKEN & WAFFLES 18
lemon butter, maple syrup, chipotle cream gravy
- VEGGIE HASH 15
one egg any style, spinach, mushroom, corn, tomato, caramelized onion, poblano, avocado, queso fresco
- CHICKEN FRIED STEAK 18
chipotle gravy, two eggs any style
- SMOKED SALMON & JOHNNY CAKES..... 18
poached eggs, dilled hollandaise, pickled red onion, home fries
- PULLED PORK & JOHNNY CAKES. 16
poached eggs, green chile salsa, home fries

GREENS

- CHOPPED ROMAINE 12
parmesan dressing, grit croutons, charred lemon
- BERKELEY HOUSE SALAD 12
greens, pickled vegetables, tomato, avocado, cucumbers, sunflower sprouts, simple lemon vinaigrette

SIDES

- APPLEWOOD SMOKED THICK-CUT BACON .. 8
- SKILLET POTATOES 8
- TOAST wheat or white 3
- FRUIT CUP 4 sm / 6 lg
- DEVEILED EGGS 9
- BAKED MACARONI pimento cheese, bacon gratin 8
- YUKON MASHERS brown gravy 8
- GLAZED CARROTS 8
- GREEN BEANS ALMONDINES 8
- CRISPY BRUSSELS SPROUTS .. 10
hot honey, queso fresco

SWEETS

- PEANUT BUTTER MOUSSE PIE 9
- BANANA CREAM PUDDING 8
- CINNAMON ROLLS 8
- CARROT CAKE 9
- SEASONAL FRUIT COBBLER..... 9

Happy Easter from all of us at Moonshine!

Please notify us of an food intolerances or allergies.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.