

2 Course Brunch Menu

Inclusive of soft drinks and iced tea

Please add applicable sales tax, 4% Admin Fee and suggested 18% gratuity

APPETIZERS

Pick Two to be Served Family Style :

DEILED EGGS, HUSHPUPIES, CHEESE & CRACKERS OR PICKLE JAR

ENTREES

Select Up To Three Entrees For Your Guests To Choose From

BISCUITS & GRAVY

Sunny side eggs, sausage gravy and housemade biscuits

\$ 20.00

SMOKED SALMON SANDWICH

Flaked salmon, spinach, tomato, shallot vinaigrette and sweet mustard on Irish brown bread

\$ 20.00

VINTAGE HASHBROWN

Three cheese hashbrown with a poached egg, smoked tomato sauce, sour cream, crushed saltines and scallions

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\$ 20.00

SEASONAL GRILLED CHICKEN SANDWICH

Served on brioche bun

\$ 20.00

SHRIMP & GRITS

Sauteed Tiger Shrimp, stone ground goat cheese grits and Andouille broth

ⓄF

\$ 27.00

BBQ PIGGY

Pulled BBQ pork, bacon, coleslaw and house sauce on brioche

\$ 22.00

PANCAKES

\$ 17.00

CHEF'S SEASONAL VEGGIE BURGER

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\$19.00

DESSERTS

Ask manager about seasonal dessert selections for an additional \$6.00

Assorted Cookies \$1.50 each