



# 2 Course Plated Brunch Menu

## \$20 Per Person

*Inclusive of soft drinks, iced tea, hot tea or coffee  
Please add applicable sales tax, 4% Admin Fee and suggested 20% gratuity*

### Appetizers: Pick Two

**DEVEILED EGGS**

(GF)

**HUSHPUPIES**

**CHEESE & CRACKERS**

**PICKLE JAR**

(GF)

### Entrees: Pick Three

#### **PANCAKES**

Three pancakes with seasonal compote

#### **BISCUITS & GRAVY**

Sunny side eggs, sausage gravy and housemade biscuit

#### **VINTAGE HASHBROWN**

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

#### **SHRIMP & GRITS - ADD \$5**

Sautéed Tiger shrimp, stone ground goat cheese grits and Andouille broth

(GF)

#### **SMOKED SALMON SANDWICH**

Flaked salmon, spinach, tomato, shallot vinaigrette and sweet mustard on Irish Brown Bread  
Served with mixed greens

#### **SEASONAL GRILLED CHICKEN SANDWICH**

Served with mixed greens

#### **BBQ PIGGY**

Pulled BBQ pork, bacon, coleslaw and house sauce on brioche bun. Served with mixed greens.

#### **CHEF'S SEASONAL VEGGIE BURGER**

### Desserts

*Ask manager about seasonal dessert selections for additional cost*