



BRUNCH MENU

Sundays From 11am - 2:30pm



BOTTOMLESS MIMOSAS & BLOODY MARY'S

FRESH START

SHRIMP GUMBO | 12

Local Shrimp, Andouille, Trinity, Okra, Corn, White Rice

HARVEST BOWL | 10

Fresh Fruit Salad & Seasonal Berries, Dried Fruit & Granola Blend, Vanilla Yogurt

AVOCADO TOAST | 10

Grilled Ciabatta, Crushed Avocado, Crumbled Goat Cheese, Heirloom Tomatoes, Balsamic Glaze | Add an Egg \$2

SMOKED SALMON SLIDERS | 15.95

Toasted Mini Bagel, Smoked Salmon, Everything Cream Cheese, Red Onions, Cucumber & Caper, Bagel Chips, Tomato, Lemon

BURRATA BRUSCHETTA | 12

Prosciutto de Parma, Grilled Peaches, Heirloom Tomatoes, Smoked Sea Salt, Chive Oil

EXTRAS

Toast \$3 | Fruit Salad \$4.50 | Bacon \$4.50

Sausage \$4.50 | Home Fries \$3 | Grits \$4

Biscuits & Gravy \$5 | French Fries \$4

SIMPLE GREENS

HOUSE SALAD | 10

Mixed Greens, Heirloom Tomatoes, Cucumber, Carrot Ribbons, Herb Croutons

CAESAR SALAD | 12

Romaine Lettuce, Shaved Parmigiano-Reggiano, Classic Caesar, Anchovy Filets, Focaccia Croutons

Salad Add On: *Grilled Salmon 8 | Smoked Salmon 9*
Shrimp 7 | Grilled Chicken 7

Dressings: *Blue Cheese | Ranch | Balsamic Vinaigrette*
1,000 Island

BROKEN EGGS

EGGS ANYWAY | 8.95

Two Large Eggs Any Style, Home Fries or Grits, Sausage or Bacon, Choice of Toast, Sliced Tomato, or Biscuit

TUSCAN FRITTATA | 12.95

Farm Fresh Eggs, Artichoke Hearts, Sweet Piquillo Peppers, Spinach, Caramelized Mushrooms, Tomato Basil Salad, Goat Cheese

STEAK & EGGS | 18.95

6oz Ribeye, Herb Butter, Eggs Anyway

EGGS BENEDICT | 12.95

Poached Eggs, Canadian Bacon, Hollandaise, English Muffin, Choice of Grits or Home Fries

OMELET BAR | 13.95

Wrap It & Make It a Burrito

Sharp Cheddar, Pepper Jack, or Swiss Cheese
Mushrooms, Tomatoes, Onions, Peppers, or Spinach
Add Meat: Bacon, Ham, or Sausage \$2 | Shrimp \$3
Comes With Choice of Grits or Home Fries

20% gratuity will be added to all parties of 6 or more

*We take pride in preparing our food from scratch every day. Some items will have limited availability. We are concerned for your well-being. If you have special dietary requirements or food allergies, please communicate with us, not all ingredients are listed! It is our responsibility to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. Thank you for dining with us.

BRUNCH MENU

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BOTTOMLESS MIMOSAS & BLOODY MARY'S

HANDHELDS

Includes Choice of Fries, Fruit Salad,
Mesquite Chips, or Simple Salad

SOUTHERN FRIED CHICKEN | 14

Lettuce, Tomato, Pickles, Peach BBQ Sauce,
Brioche Bun

T.B.L.A.T | 16

Smoked Turkey, Applewood Bacon, Lettuce,
Crush Avocado, Slice Tomatoes, Flaky Croissant

BREAKFAST BURGER | 12

4oz Angus Beef Patties, Cheddar Cheese, Smashed
Avocado, Citrus Garlic Aioli, Fried Egg,
Brioche Bun

FROM THE GRIDDLE

BELGIAN WAFFLES | 12

Whipped Cream, Powdered Sugar, Seasonal Berries,
Syrup

CINNAMON SWIRL FRENCH TOAST | 9.95

Candied Pecans, Powdered Sugar, Caramel Sauce

SMOTHERED BISCUIT SKILLET | 7.50

Fried Egg, Bacon, Cheddar, Sausage Gravy

SEASONAL FEATURES

BLACKENED CATCH | 18

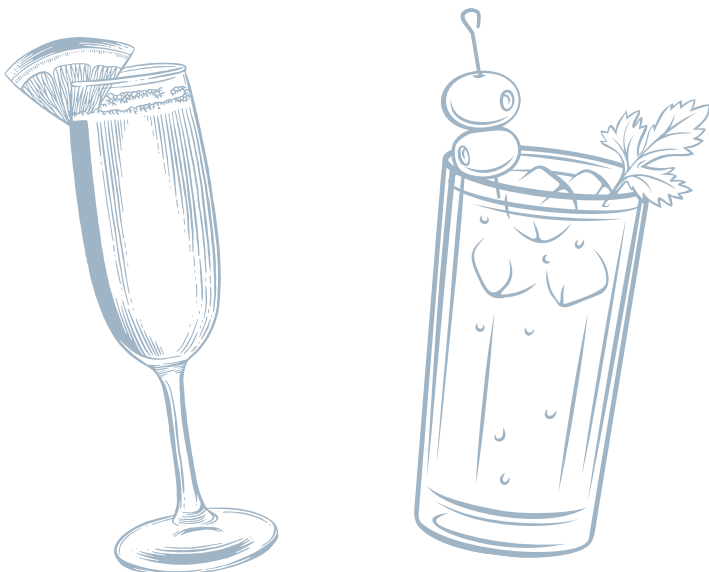
Mango Salsa, Rice Pilaf, Market Vegetables

SOUTHERN FRIED PORK CHOPS | 17

Caramelized Onions, Smoked Cheddar Mashed
Potatoes, Sausage Gravy, Smoked
Collard Greens

SHRIMP & GRITS | 21.95

GA Shrimp, Andouille, Peppers, Onions, Garlic,
House Velouté, Sunnyside Up Egg



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