



BRUNCH MENU

ENTREES

Shrimp and Grits — \$16
Creamy grits with peppers, tomatoes, and onions

Avocado toast and Smoked Salmon — \$9
Sunny side up egg, pickle red onions

French Toast — \$9
Pecan bourbon caramel sauce

Fried Chicken & Biscuit — \$14
Chicken gravy, breakfast potatoes

Croque Madame — \$15
Mornay sauce, sunny side egg, ham, mustard

Breakfast Hash — \$16
Brisket, potato, spinach, onion, garlic, poached egg

Chef breakfast — \$20
Variation of chef choice breakfast dishes. 5-6 items

SIDES

Grits \$2, 2 Eggs \$3, Fruit Bowl \$3, Fries \$3,
Potatoes \$3, Chips \$2, Biscuits (4) \$5

MIMOSAS

Royal Mimosa — \$10
Cognac, Champagne, Orange Juice & Orange Liqueur
or

Mimosa — \$10
Champagne & Orange Juice

Kir Royal Mimosa — \$10
Chambord & Champagne

Prices do not include applicable taxes
20% gratuity added to all checks
Consumption of undercooked foods may result in severe illness