

BRUNCH



Crabmeat Flautas

3 flour tortilla flautas, blue crab, cream cheese, onion, tomatillo salsa & sriracha-honey crema - \$12

Strawberries & Brie

Oven roasted honey & brie bruschetta w/ strawberries, balsamic glaze & toasted almonds - \$9

Huevos Rancheros

Soft fried eggs, chipotle, onions, peppers, tomatoes, black beans, chorizo, goat cheese, citrus glaze, avocado crema - \$13

Shrimp & Grits

Stone ground adluh yellow cheddar grits w/ andouille sausage, san Marzano tomatoes- \$14

COFFEE & DONUTS

Salted Caramel Vodka, Rumchata, Mexican Cold Brew Coffee & Donuts - \$8

BOURBON & BACON

Bacon Infused Bourbon, Smoked Maple Syrup, Bitters & Bacon - \$8

BLOODY & MERRY

Titos, Big John's Bloody Mary Mix, Tajin, Pickle & Shrimp - \$7

Biscuits & Gravy

Grammas southern buttermilk biscuits w/ 3 cheese sausage & white sausage "sawmill" gravy - \$9

COCKTAILS

OJ & BUBBLES

Single Mimosa \$4
Mimosa Carafe \$12

GIN & JAM

Local Nippitaty Gin, Strawberry Jam, Lemon, Tonic & Mint - \$8

MILK & MONEY

Espolon, Lime, Cucumber & Cream Of Coconut - \$7

Backwoods Chicken Biscuit

Cajun hollandaise, buttermilk brined fried chicken, andouille sausage, bacon & fried egg - served w/ home fries - \$12

Chicken & Waffles

Buttermilk brined fried chicken, grand marnier infused maple syrup & belgian waffles w/ pearl sugar - \$13

Breakfast ScramBowl

Eggs, homefries, bacon, sausage, onion, cheddar cheese, spicy aioli & cheddar grits - \$11

Creme Brûlée French Toast

Creme brûlée layered between a sweet cake tower French toast style topped w/ seasonal fresh fruit- \$12

Tots for Breakfast Roll

3 cheese, eggs, maple bacon bourbon jam, sausage, honey maple syrup rolled in tater tots & fried - \$11

SIDES / AL A CARTE

-homefries - 2.5

-bacon, sausage or chorizo - 3.5

-2 eggs any style - 3.5

-biscuit - 2

-fruit - 3.5

-bowl of grits - 3.5

-sourdough or wheat toast - 1.5

-fries - 3.5

-mac & cheese - 3.5