

# B RUNCH MENU

## • MAINS •

*\*Served with choice of Mixed Greens and Sherry Vinaigrette or Homefries*

### **Shrimp + Grits - \$27**

Carolina Shrimp, Grits,  
Bacon, Sauce Piquant

### **Omelette Du Jour\* - \$18**

Chef's daily creation featuring seasonal ingredients.  
Please ask your server for today's selection.

### **Eggs Benedict\* - \$21**

Poached Egg, Hollandaise,  
Canadian Ham, English Muffin

### **Grilled Eggplant Sandwich\* - \$19**

Portobello, Bomba, Provolone,  
Baguette

### **Fried Chicken Biscuit\* - \$21**

Blue Rock Fried Chicken, Pepper Jelly,  
Bread and Butter Pickles

### **Bacon Egg and Cheese Croissant\* - \$16**

Smoked Bacon, American Cheese,  
Scrambled Egg, Roasted Garlic Aioli

### **The Blue Rock Burger - \$24**

Snake River Farms Beef, Aji Amarillo Mayo,  
Baby Gem Lettuce, Red Onion,  
Candied Jalapenos, White Cheddar. Served with Fries.

### **Pain Perdu - \$19**

Seasonal Fruit, Maple Syrup,  
Crème Fraîche Chantilly Cream

*Add a Fried Egg \$2*

## • SWEETS •

### **Blue Rock Chocolate Cake - \$12**

Ice Cream

### **Pop Tart - \$15**

Raspberry Filling, Strawberry Miso Ice Cream

## • SIDES •

### **Brown Butter Biscuit - \$7**

*Butter and Jam*

### **Bacon - \$8**

*Four Pieces*

### **Grits - \$5**

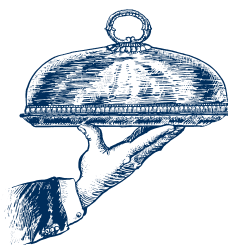
### **Aqua Heirloom Greens - \$7**

*Sherry Vinaigrette*

### **Two Eggs - \$6**

*Add Cheese - \$3*

### **Homefries - \$5**



\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
A 22% service charge is added to all checks. This goes towards equitable wages for the staff and benefits such as PTO and healthcare.