



# Brunch Menu

spring 2025

## Tableshares

- MAMA SUE'S PEPPER JELLY <sup>V</sup> . . . 8  
house-made jalapeño pepper jelly,  
cream cheese, ritz crackers
- HOUND'S PO' CHEESE <sup>V</sup> . . . . . 9  
house-made pimento cheese, saltines
- PORK RINDS . . . . . 12  
hot, fresh, salty, spicy, still cracklin',  
add po'cheese \*4
- BACON FLIGHT . . . . . 15  
chef's selection of craft bacon, produced  
in-house or thoughtfully sourced from  
craft artisans

## Salads

sm | lg

- EGF GREENS <sup>GF,V</sup> . . . . . 9 | 15  
half's greens, grape tomatoes, carrots,  
cucumbers, red onion, radish,  
sherry-shallot vinaigrette
- HOUND CAESAR . . . . . 9 | 15  
hearts of romaine, bacon fat croutons,  
shaved parmesan, house-made  
lemon-parmesan-anchovy dressing
- ICEBERG WEDGE <sup>GF</sup> . . . . . 10 | 17  
grape tomatoes, shaved red onion,  
crumbled bleu cheese, chopped bacon,  
buttermilk dressing
- STRAWBERRY SALAD . . . . . 12 | 19  
baby spinach, crispy benton's ham, fresh  
mozzarella, almond granola, balsamic dressing

~ SALAD UPGRADES ~  
blackened or grilled:  
chicken 6 shrimp 8

### Lil' Pups \$8

kids 12 & under

LIL' PUP BREAKY  
scrambled eggs, toast,  
seasonal fruit

HOT CAKES <sup>V</sup>  
maple syrup, powdered sugar

GRILLED CHEESE <sup>V</sup>  
breakfast potatoes or french fries

LIL' SMASH BURGER  
american cheese, breakfast  
potatoes, fries, or seasonal fruit

GF = GLUTEN FREE V = VEGETARIAN

## Brunch Classics

- REDNECK BENEDICT\* . . . . . 18  
scratch-made buttermilk biscuit, house bacon, fresh scrambled  
eggs, house-made sausage gravy
- SAUSAGE BISCUITS & GRAVY . . . . . 16  
scratch-made buttermilk biscuits, house-made sausage gravy
- CLASSIC BREAKFAST\* . . . . . 16  
two fresh farm eggs your way, fried breakfast potatoes,  
hound bacon, griddled tx toast
- BUTTERMILK PANCAKES . . . . . 10 half | 18 doz  
silver dollar size pancakes served w. maple syrup & powdered sugar
- GRANOLA FRENCH TOAST . . . . . 21  
granola battered texas toast, fresh seasonal fruit,  
maple syrup, powdered sugar
- THE HIPPIE . . . . . 18  
toasted almond granola, greek yogurt, strawberry preserves,  
fresh seasonal fruit, honey, mint

## Principals

- SHRIMP & GRITS <sup>GF</sup> . . . . . 29  
half lb of blackened shrimp, andouille cream,  
heirloom grits, scallions
- HUEVOS HOUNDCHEROS\* <sup>GF</sup> . . . . . 21  
heirloom grits, chorizo, pepperjack + cotija cheeses, chipotle aioli,  
two farm eggs your way, fresh pico de gallo, avocado, cilantro
- FARMER'S OMELET . . . . . 22  
farm eggs, smoked brisket, red onion, aged cheddar, charred corn,  
house-made steak sauce, breakfast potatoes
- HASHBROWN CASSEROLE\* . . . . . 19  
conecuh sausage, aged cheddar, two farm eggs your way, scallions

## Handhelds

served w. breakfast potatoes, house-cut fries, choice of salad  
\*substitute Udi's gluten free bun on any handheld \$1

- THE BIG NASTY\* . . . . . 21  
nashville style hot chicken, mama sue's pepper jelly,  
house bacon, pepperjack cheese, fried egg, chipotle aioli,  
big ol' buttermilk biscuit
- BISON BURGER\* . . . . . 20  
all-natural ground bison, roasted mushrooms, swiss cheese, tobacco onions,  
griddled kaiser roll, side of house-made steak sauce
- DOUBLE DOUBLE . . . . . 18  
smashed double beef patties, double american cheese, griddled onions,  
smoked bacon, shredduce, tomato, house pickles, special sauce,  
griddled seeded bun

## Sides

- |                   |                       |                                     |
|-------------------|-----------------------|-------------------------------------|
| local egg* 3      | side of gravy 6       | griddled sourdough 2. <sup>50</sup> |
| house bacon 6     | heirloom grits 6      | buttermilk biscuit 4                |
| sausage patties 5 | hashbrown casserole 6 | seasonal fresh fruit 8              |
|                   | breakfast potatoes 6  |                                     |

exec chef / owner: robbie nicolaisen sous chef: travis peterson sous chef: dylan knight

\*Consuming raw or undercooked food items, may  
increase risk of food-borne illness\*

A 3% Culinary Fee will be assessed to all ticketed food items to assist in providing  
highly competitive wages for procurement & the retainment of superior culinary talent.