

# BRUNCH MENU

## APPETIZERS

### Mini Bread Service \$7

*muffin, biscuit, & cinnamon roll*

**PIMENTO CHEESE \$14**  
*smoked Conecuh sausage,  
pepper jam, seasoned saltines,  
pickles*

**BISCUITS & SAWMILL  
GRAVY \$12**

**CAESAR SALAD \$13**  
*chopped romaine, collard greens,  
cornbread croutons, parmesan  
and caesar dressing*

**\*CHOPPED SALAD \$13**  
*bacon, egg, cucumber, cherry  
tomato, avocado, cheddar,  
pickled onion, ranch*

**\*FRIED GREEN TOMATO \$18**  
*gulf shrimp salsa, avocado, lime*

**AVOCADO TOAST \$13**  
*avocado, smoked salmon, dill,  
fried capers, shaved onions,  
farm egg vinaigrette, sourdough*

**\*FRIED GULF OYSTERS \$12**  
*cornmeal, remoulade, lemon*

## HANDHELDS

**\*CHORIZO BURGER \$18**  
*egg, queso, pickled onion,  
special sauce, piquillo pepper*

**\*BREAKFAST TACOS \$14**  
*2 flour tortillas, eggs, pulled pork,  
bbq sauce, pico, serrano chili*

**TURKEY CLUB \$15**  
*shaved smoked turkey breast, American  
cheese, bacon, lettuce, tomato, honey  
mustard, toasted white bread*

**\*BACON EGG &  
CHEESE BUN \$16**  
*cracked sauce, pepper jam,  
sesame seed brioche bun*

## PLATES

**\*SHRIMP & GRITS \$30**  
*with pork sausage and egg*

**\*STEAK & EGGS \$38**  
*crispy fries, romesco, salsa verde*

**\*TOUCH DOWN PLATE \$18**  
*2 eggs any style, Conecuh or bacon,  
breakfast fries, jelly, toast  
SUB BISCUIT \$*

**CHICKEN & WAFFLE \$18**  
*leige waffle, crispy chicken breast,  
sorghum syrup, orange honey butter*

## SIDES \$4

Bacon/Conecuh  
Pork sausage patty  
Biscuit/toast

Grits  
Fruit

Breakfast Fries  
Leige waffle

# BEVERAGES

## AUBIE PALMER \$13

*Cathead Honeysuckle vodka, earl grey-cardamom syrup, house-made lemonade*

## THE WEAGLE SPRITZ \$14

*Aperol, Nonino & peach topped with Fever Tree soda & Zardetto Prosecco*

## BODDA GETTA MARGARITA \$14

*Espolon reposado tequila, dry curaco, lime, agave*

## THE PLAINSMAN OLD FASHIONED \$16

*Brown-Butter Fat Washed Clyde May's Alabama Bourbon, Salted Demerara, bitters*

## BO'S BLOODY MARY \$12

*Traditional bloody mary. let us know if you want it spicy*

## Mimosa Bar

*By the Glass*

*serves 1*

*\$12*

*By the Bottle*

*serves up to 5*

*\$48*

*Juice Options:*

*orange, pineapple, grapefruit, cranberry, blueberry, pomegranate*

## Coffee

*Flavor Options:*

*vanilla, hazelnut, caramel, mocha,*

**DRIP COFFEE \$4**

**COLDBREW COFFEE \$6**

**ESPRESSO MARTINI \$15**

**IRISH COFFEE \$15**

# BEER

**BUD LIGHT \$5**

**MILLER LITE \$5**

**COORS LIGHT \$5**

**CORONA EXTRA \$6**

**SIERRA NEVADA HAZY IPA \$6**

**SIERRA NEVADA TRAIL PASS N/A IPA \$6**

**VOODOO JUICY HAZE IPA \$7**

**WILD LEAP LOCAL GOLD \$7**

**HIGH NOON \$9**

# WINE BY THE GLASS

## SPARKLING BLANC

**PROSECCO** Zardetto 'Private Cuveé', Veneto, Italy **\$11**

## WHITE

**MOSCATOD'ASTI** Umberto Fiore, Piedmont, Italy **\$12**

**PINOT GRIGIO** Tomassi 'Le Rosse', Veneto, Italy **\$13**

**SAUVIGNON BLANC** The Crossings, Marlborough, New Zealand **\$10**

**CHARDONNAY** La Crema, Sonoma Coast, California **\$12**

## STILL ROSÉ

**SYRAH** Emiliana 'Natura', Rose Central Valley, Chile **\$10**

## RED

**PINOT NOIR** Skurnik 'The Pinot Project', Central Coast, California **\$13**

**BARBERA** Ercole, Piedmont, Italy **\$10**

**MALBEC** Catena 'Vista Florez', Mendoza, Argentina **\$11**

**CABERNET SAUVIGNON** Revelry Vintners, Columbia Valley, Washington **\$14**