

# STARTERS & SHAREABLES

## CORNBREAD SKILLET — \$9

Warm skillet-baked jalapeño cornbread served with whipped honey butter.

## DEVILED EGGS — \$9

Classic deviled eggs finished with smoked paprika and fresh chives.

## BREAKFAST NACHOS — \$16

Crispy tortilla chips layered with scrambled eggs, bacon or sausage, queso, cheddar-jack, pico de gallo, jalapeños and sour cream.

## FRIED GREEN TOMATOES — \$10

Crispy fried green tomatoes served with pimento cheese.

## SHORTY’S DONUT HOLES — \$12

Warm cinnamon-sugar donut holes served with chocolate or caramel sauce and fresh strawberries.

## FRESH BERRY YOGURT PARFAIT — \$9

Creamy yogurt layered with fresh seasonal berries and crunchy granola.

# FROM THE GRIDDLE

## BUTTERMILK SHORT STACK — \$12

Fluffy buttermilk pancakes served with butter and warm maple syrup.

## BLUEBERRY LEMON PANCAKES — \$16

Buttermilk pancakes loaded with blueberries, lemon curd, whipped cream.

## CHOCOLATE BANANA PUDDING PANCAKES — \$17

Buttermilk pancakes layered with chocolate and banana pudding.

## STRAWBERRY PRETZEL FRENCH TOAST — \$16

Soft pretzel French toast with fresh strawberries, whipped cream and crunchy crushed pretzels.

## POUND CAKE FRENCH TOAST — \$15

Thick-cut pound cake griddled golden brown and finished with powdered sugar and whipped cream.

Pick Your Topping: Fresh Berries · Chocolate · Chocolate Banana



# BRUNCH FAVORITES

## SHORTYSECTA — PICK 3 — \$16

Build your own Shorty’s breakfast. Choose any three:

Eggs Your Way · Bacon · Breakfast Potatoes · Short Stack Pancakes · Cornbread · Toast  
English Muffin · Fresh Fruit Cup · Side Salad

## BURNT END HASH — \$21

Smoked burnt ends served with breakfast potatoes and your choice of eggs, barbecue dust, charred peppers and onions.

## CHICKEN & WAFFLES — \$18

Crispy fried chicken served over a Belgian waffle with whipped butter and warm maple syrup.

## CHICKEN FRIED STEAK — \$19

Crispy country-fried steak served with sausage gravy, your choice of eggs, and breakfast potatoes.

## FRIED CHICKEN BENEDICT — \$18

Crispy fried chicken over Texas toast with poached eggs and hollandaise, finished with Shorty’s BBQ dust; served with breakfast potatoes.

## SHORT RIB BENEDICT — \$21

Slow-braised short rib over toasted English muffins with poached eggs and hollandaise, finished with Shorty’s BBQ dust; served with breakfast potatoes.

## CLASSIC EGGS BENEDICT — \$17

Canadian bacon and poached eggs over a toasted English muffin with hollandaise; served with breakfast potatoes.

## WHOLE EGG OR EGG WHITE OMELET — \$16

Your choice of whole eggs or egg whites folded with fresh vegetables and cheese, served with breakfast potatoes.

## BREAKFAST SANDWICH — \$14

Egg, bacon and American cheese on a toasted brioche bun, served with breakfast potatoes.

## SMOKEHOUSE COBB — \$15

Mixed greens, candied pepper bacon, hard-boiled egg, tomato, cucumber, crumbled blue cheese, roasted corn, served with ranch or balsamic vinaigrette.

## ADD TO ANY SALAD

CHICKEN +5 · PULLED PORK +6 · SMOKED BRISKET +8 · BARBECUED SHORT RIB +9

# SIDES

## BREAKFAST POTATOES — \$5

Crispy seasoned breakfast potatoes.

## FRIES — \$5

Crispy seasoned fries.

## BACON — \$6

Thick-cut smoked bacon.

## CANDIED BACON — \$6

Thick-cut bacon glazed with brown sugar and maple, finished with cracked black pepper.

## SAUSAGE — \$6

Breakfast sausage.

## TWO EGGS — \$5

Two eggs prepared your way.

## FRESH FRUIT — \$6

Seasonal fresh fruit.

## BELGIAN WAFFLE — \$7

Golden Belgian waffle with whipped butter and maple syrup.

## GRITS — \$5

Creamy Southern-style grits.



# BRUNCH

# SHORTY'S

## SOCIAL KITCHEN

### BRUNCH COCKTAILS

**KIWI SMASH — \$13**  
vodka; kiwi puree; white cranberry juice; lemon juice; Giffard passion fruit liqueur

**WATERMELON MARTINI — \$13**  
vodka; watermelon; Watermelon Pucker; lemon juice

**PEACH HOT HONEY MARGARITA — \$14**  
Blanco tequila; peach syrup; hot honey syrup; pineapple juice; lime juice

**PATIO PUNCH — \$13**  
Malibu coconut rum; pineapple juice; ginger; lime juice; simple syrup; ginger beer; Roscato

**TURN UP YOUR TEA — \$12**  
Long Island mix; lemon juice; simple syrup; Turner's Tea; optional peach schnapps  
+\$1 FOR PEACH SCHNAPPS

**MAPLE OLD FASHIONED — \$15**  
Knob Creek Maple; maple syrup; Angostura bitters

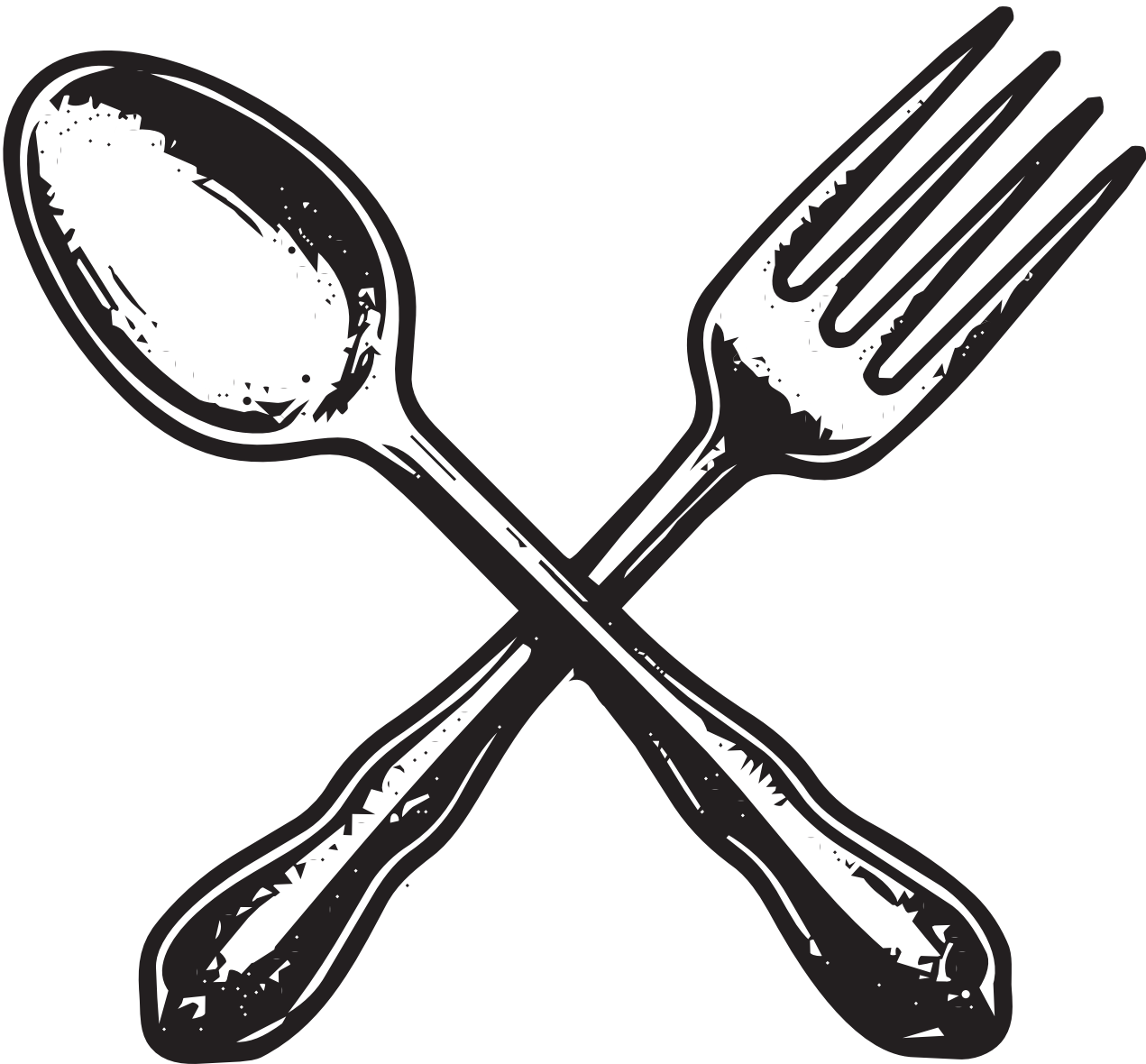
**BANANA BEANI-TINI — \$12**  
Cold brew; banana liqueur; Borghetti; heavy cream; Licor 43

**BLOODY MARY — \$12**  
Vodka; Zing Zang Bloody Mary mix; seasoned rim (spicy upon request)

**MIMOSA — \$10**  
Prosecco; orange juice

**PEACH BELLINI — \$11**  
Prosecco; peach syrup

**ALMOST BOTTOMLESS MIMOSAS — \$24**  
Available with the purchase of an entrée.  
Choose Your Juice: Orange • Cranberry • Pineapple



EAT. DRINK. BE SOCIAL.