



# Bountiful Brunch

4 Courses | Please Adhere To Our Two Hour Time Limit

## Inspirations

Choose one

**Soup of the Day** - in the mood of the chef

**Pickled Fruit Salad** - watermelon, pineapple, heirloom tomato, red onion, cherry peppers, fresh mint

**Fried Green Tomatoes** - herbed cream goat cheese, lemon cayenne mayo, tomato relish

**Smoked Salmon Salad** - arugula, chopped egg, herb cream cheese, pesto olive drizzle, crouton dust

**Fruit Mascarpone** - sweet bread, whipped mascarpone, marinated seasonal fruit, mint

**Black Bean Salad** - black beans, black eyed peas, arugula, fennel, scallions, red onions, serrano peppers, cilantro lime drizzle

## Omelettes Made To Order

Please visit our omelette station at your leisure.

Bacon

Chicken

Tomatoes

Cheddar Cheese

Feta Cheese

Hot Peppers

Shrimp

Pork Andouille Sausage

Spinach

Pepper Trio

Onions

Mushrooms

## Southern Classics

Choose one

**Steak & Eggs** - marinated NY strip, crispy home fries, scrambled eggs, chimichurri aioli

**Grandma's Smothered Biscuits** - homemade biscuits, country andouille sausage gravy, one egg... sunny side up

**Chicken & Waffles** - buttermilk marinated chicken breast, golden malt waffle, mumbo syrup

**French Toast** - buttermilk biscuit batter, caramelized poached pear, pastry cream, crispy bacon

**Crawfish Benedict** - toasted english muffin, sauteed spinach, etouffee gravy, home fries, hollandaise

**Fish & Grits** - cajun fried or grilled catfish, stone ground grits, green pea succotash

**Braised Brisket Hash** - green, red & serrano peppers, onions, crispy potatoes, poached egg

## Confections

Something Sweet

## Additional Sides

\$8

Collard Greens  
Grits

Home Fries  
Bacon

Chicken Sausage  
Mac & Cheese

Dirty Rice  
Julienned Vegetables

\$55 per person including all soft beverages. Children 12 & under may dine à la carte.

Mimosas & Bloody Marys \$15 a glass | \$30 Bottomless Beverage

20% service charge is included on every tab. 18% is distributed directly to service workers on top of their base wages, and the remaining 2% is used to help pay for our staff costs, such as base wages, health insurance, etc. You may choose to leave an additional tip!

\* Consuming raw or undercooked meats, poultry, seafood, shell fish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. May contain nuts.

# Libations

## Specialty Cocktails

Mr. Hartley - Pisco, Jamaican rum, luxardo maraschino cherry, pineapple, lime, angostura bitters cinnamon	18
Kansas City Shuffle - Bourbon, aperol, madagascar vanilla, grapefruit, lemon	18
GBR Peach Martini - Vodka, peach essence, raw honey, pineapple, lime	18
Down Yonder - Cognac vs, Kronan Swedish punsch, passion fruit, orange, lemon	18
Soco Mule - Southern Comfort 100, ginger, lime, club soda	18
Barrel Aged Vieux Carre - Cognac, rye whiskey, benedictine, vermouth, rouge, orange bitters	18
Respect Your Elders - Red sangria	19/60

## Wine & Champagne

### BEER

Miller High Life, Lager, Wisconsin, USA, 4.6%	7
Stella Artois, Lager, Belgium, 5.0%	8
Pacifico, Lager, Mexico, 4.5%	8
Devils Backbone, Vienna lager, Virginia, 5.2%	8
Sierra Nevada, Pale Ale, CA, USA 5.6%	8
Goose Island, Ipa, Illinois, USA, 5.9%	8
Bold Rock Cider, Virginia, USA, 4.7%	8
Duvel, Golden Ale, Belgium, 8.5%	11

### BUBBLES

Veuve Dubarry Cuvée Prestige, France	12/45
La Jara Prosecco, Veneto, Italy	14/52
Larent Perrier, France	115
Moët Imperial, Epernay, France	125
Veuve Clicquot, France	145
Billicart-Salmon Brut Rosé, France	200

### WHITE

House White	12
<b>Sauvignon Blanc</b>	
Hunter's, Marlborough, New Zealand	15/58
Touraine, Loire Valley, France	15/62
Envoy, Marlborough, New Zealand	145
Merry Edwards, Russian River Valley, CA	130
Sager & Verdier Sancerre, Loire, France	22/90

### Pinot Grigio

Ornella Molon, Venezia, Italy	14/52
Alois Legeder Porer PG, Trentino-Alta Adige, Italy	100
Robert Sinskey "Orgia", Los Carneros, CA	110

### Chardonnay

Hahn's Vineyard, Monterey, CA	16/62
Rombauer, Los Carneros, CA	120
Famille Brocard Margate Unoaked, Vin de Table, FR	14/56

### Eclectic Whites

Brotherhood Reisling, New York, USA	14/56
Cherrier Chailloux, Sancerre, Loire Valley, FR	17/65
La Fete du Rosé, San Tropez, France	15/58
Alphonse Mellot, Sancerre, Upper Loire, FR	85
Jean Claude Bachelet, Saint Aubin, FR	180
Albarino - Les Raretés, Lebanon	14/52

### RED

House Red	14
<b>Pinot Noir</b>	
Violet Hill, Santa Barbara, California	17/68
Archery Summit, Dundee Hills, Oregon	120
<b>Merlot</b>	
Brotte Barville CDR, Cotes Du Rhone, France	15/60
Frog's Leap, Napa Valley, California	89
<b>Shiraz/Syrah</b>	
Excelsior, South Africa	15/58
MollyDooker, McLaren Vale, Australia	96

### Cabernet Sauvignon

Brotherhood, Hudson River Valley, NY	15/58
Susana Balboa, Mendoza, Argentina	17/65
Silver Oak, Alexander Valley, California	200

### Other Reds

Amalaya Malbec, Santa, Argentina	15/58
Clarendelle Bordeaux, Bordeaux, FR	16/62
Alphonse Mellot, FR	120
Badia-a-Coltibuono, Chianti, Italy	96
Familia Zuccardi Malbec, Uca Valley, AR	106
Albe Barolo, Piedmont, Italy	120
Chappallet Mountain Cuvée Blend, CA	130
Chateau Latour "Pauillac" Grand Cru Classé, FR	200
Saint John, Lebanon	16/64

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