



Bountiful Brunch

6 Courses. Please adhere to our two hour time limit

Lighter Fair

Choose one

Ma Browns Biscuits - bacon jam, pimento cheese, peach honey butter

Caesar Salad - crisp romaine, house-made croutons, parmesan, house-made caesar dressing

Southern Simple Salad - mesclun mix, heirloom cherry tomatoes, roasted corn, feta, herbed vinaigrette

Fruit Salad - selection of today's fresh fruit

Soup D'jour - in the mood of the chef

Inspirations

Choose one

Heirloom Tomato Stack* - basil pesto, bacon jam, feta cheese, balsamic vinaigrette

Seasonal Ceviche* - freshest seafood available

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

Catfish Fingers - deep fried, southern slaw, creole corn tartar sauce

Peel and Eat Shrimp - chilled, house-made cocktail sauce

Omelettes Made To Order

Please visit our omelette station at your leisure

Bacon	Chicken	Tomato	Cheddar Cheese	Feta Cheese
Shrimp	Pork Andouille Sausage	Spinach	Pepper Trio	Onions
				Hot Peppers

Southern Classics

Choose one

Shrimp & Grits - jumbo shrimp, spicy andouille sausage, buttery seafood broth

Brioche French Toast - crispy bacon, maple syrup, fruit compote

Steak & Eggs - grilled ny strip steak, scrambled eggs, home fried potatoes

Country Ham Benedict - english muffin, poached egg, hollandaise

Vegetarian "Chicken" Croquettes - soy based meatless chicken, sautéed spinach, tomato fondue

Jerked Grill or Fried Catfish - collard greens, mac & cheese, lemon cayenne mayo

Low Country Staples

Choose one

Creole Blackened Salmon* - dirty rice, julienned vegetables

Gumbo - spicy andouille sausage, okra, duck, shrimp, chicken, dark roux, lump crab, dirty rice

Pork Andouille & Duck Hash - poached egg

Chicken & Waffles - malted waffle, buttermilk fried chicken, maple syrup, chicken gravy

Old Tom Morris - scrambled eggs, Scottish smoked salmon, goat cheese, tomatoes, spinach, home fries

Confection

Chefs Dessert Spread to Share*

Additional Sides

\$5

Collard Greens	Home Fries	Chicken Sausage	Dirty Rice
Grits	Bacon	Mac & Cheese	Julienned Vegetables

\$60 per person includes all soft beverages. Mimosas & Bloody Marys \$14 a glass | \$25 Bottomless

A 20% gratuity will be added to all parties

*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. Heartly - Pisco, jamaican rum, luxardo maraschino cherry, pineapple, lime, angostura bitters cinnamon	15
Kansas City Shuffle - Bourbon, aperol, madagascar vanilla, grapefruit, lemon	15
GBR Peach Martini - Vodka, peach, essence, raw honey, pineapple, lime	15
Down Yonder - Cognac vs, Kronan Swedish punch, passion fruit, orange, lemon	15
Soco Mule - Southern comfort 100, ginger, lime, club soda	15
Barrel Aged Vieux Carre - Cognac, rye whiskey, benedictine, vermouth, rouge, orange bitters	15

Beers

Daily Beer	6
Miller High Life - Lager, Wisconsin, USA, 4.6%	7
Stella Artois - Lager, Belgium, 5.0%	7
Devils Backbone - Vienna lager, Virginia, 5.2%	7
Sweet Water - Pale Ale, Georgia, USA 5.4%	7
Goose Island - Ipa, Illinois, USA, 5.9%	7
Bold Rock Pear - Cider, Virginia, USA, 4.7%	7

Wines by the glass

CHAMPAGNE & SPARKLING

Prosecco - La Jara, Veneto, Italy, nv	11/44
Champagne - Piillot, brut nature, champagne, France, 2015	23/115

ROSÉ

Syrah/ Mourvèdre - Jean Luc Columbo, provence, France, 2019	12/44
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WHITE

Daily White	12
Chardonnay - Jean Marc Brocard, Chablis, France, 2019	17/68
Chardonnay - Hahn vineyards, Santa Lucia, California, USA, 2018	15/60
Sauvignon Blanc - Hunter's, Marlborough, New Zealand 2018	14/56
Riesling - Dr. Hermann, Mosel, Germany, 2019	12/56
Pinot Grigio - Ornella Molon, Veneto, Italy, 2019	13/52

RED

Daily Red	13
Merlot - Markham, Napa Valley, California USA, 2017	15/60
Malbec - Los Noques, Mendoza, Argentina, 2013	13/52
Bordeaux - Gonet-Medeville cru monplaisir, Bordeaux Superieur, France, 2018	14/56
Côtes du Rhône - Domaine Janasse, France, 2018	14/56
Garnacha - Gaznata Gredos, Castilla y Leon, Spain, 2016	13/52
Cabernet Sauvignon - Noble Tree, Sonoma, California, USA, 2013	15/60
Pinot Noir - Sean minor, Napa Valley, California, USA, 2018	14/56

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