



# Bountiful Brunch

6 Courses. Please adhere to our two hour time limit

## Lighter Fair

Choice one

**Ma Browns Bscuits** - 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

Choice 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

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

## Beers

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

## Wines by the glass

### CHAMPAGNE & SPARKLING

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

### ROSÉ

<b>Syrah/ Mourvèdre</b> - Jean Luc Columbo, provence, France, 2019	12/44
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### WHITE

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

### RED

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

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