



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 cheese, herbed vinaigrette

Fruit Salad - selection of today's fresh fruit

Soup D'jour - in the mood of the chef

Inspirations

Choose one

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

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

Peel & 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	Hot Peppers
Shrimp	Pork Andouille Sausage	Spinach	Pepper Trio	Onions	

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, garlic mashed potatoes, sautéed spinach, tomato fondue

Jerk 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

Confections

Chef's Dessert Spread to Share*

Additional Sides

\$8

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

\$70 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

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

WHITE

House White	12
Sauvignon Blanc	
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
Pinot Noir	
Violet Hill, Santa Barbara, California	17/68
Archery Summit, Dundee Hills, Oregon	120

Merlot

Brotte Barville CDR, Cotes Du Rhone, France	15/60
Frog's Leap, Napa Valley, California	89

Shiraz/Syrah

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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