

PEACHES *Prime*

HAPPY MOTHER'S DAY

START WELL

ASSORTED BREADS *breads, butter and jam*

TO START

CREAMLESS CORN CHOWDER *basil oil*

BURRATA *basil, black olive, grilled bread, roasted tomato (v)*

CAESAR SALAD *garlic croutons, parmesan-anchovy dressing (v)*

CRISPY FRIED SHRIMP *tartar sauce, lemon*

GRAND GUACAMOLE *lime, cilantro, crispy tortillas (v)*

THE LEWIS *cast-iron spinach and artichoke dip, crispy tortillas (v)*

RAW OYSTERS *chile crisp and cilantro*

SALMON CROQUETTE *cucumber salad, lemon rosemary aioli*

MAINS

JIM CADE BREAKFAST *scrambled eggs, granola French toast, sausage, brunch potatoes*

LOBSTER SCRAMBLE *maine lobster, chives, tomato, shellfish butter +\$10*

CHICKEN AND TOAST *extra fancy fried chicken, granola French toast*

PEACHES MELBA *French toast, caramelized peaches, raspberry sauce, whipped cream*

SHRIMP AND GRITS *roasted garlic butter, kale, mushrooms, white wine*

STEAK AND EGGS *ribeye, sunny eggs, brunch potatoes, toast (7oz. +\$5 / 14oz. +\$10)*

PEACHES PRIMEBURGER* *ribeye, short rib, bistro tender*

SHORT RIB AND GRITS *12 hour short rib, salsa verde*

SPICY RIGATONI *San Marzano tomato, Tito's vodka, cream, ricotta (v)*

OXTAIL FETTUCCINE *oxtail bolognese, allspice, scotch bonnet*

\$55/pp.

CHAMPAGNE SPECIALS

HENRI DUBOIS, BRUT - Reims, France NV 72/bot.

TAITTINGER, BRUT - Reims, France NV 95/bot.

vegan options available upon request

no substitutions