

Brunch

*Brunch Entrees are served from 10a - 3p. All Sandwiches, Salads & Soup will continue to be served.

Entrees*

<i>Smoked Salmon Toast</i>	14	<i>Chicken & Waffle</i>	18
cream cheese, pickled red onion, caper basil vinaigrette, milled egg, everything spice		fried chicken, vanilla waffle, bourbon maple	
<i>HQ Benedict</i>	16	<i>Southern Breakfast</i>	18
rosemary ham, spicy greens, poached egg, sous vide hollandaise		toast, eggs any style, bacon, pork or chicken sausage, potatoes, grits	
<i>Biscuits & Gravy</i>	18	<i>Steak & Eggs</i> ^{GF}	28
andouille and crawfish gravy, biscuits		6oz prime coulotte, eggs any style, toast confit potatoes	
<i>Shrimp & Grits</i>	28		
andouille sausage, shishito, red eye gravy			

Salads & Soup

<i>Caprese</i> ^{GF}	16	<i>Wedge</i> ^{GF}	12
heirloom grape tomatoes, burrata, blasamic, basil, micro green		Benton's bacon, heirloom grape tomatoes, red onion, blue cheese, buttermilk dressing	
<i>Baby Greens</i> ^{GF}	16	<i>Gumbo</i>	16
house kale mix, pickled watermelon radish, walnuts, poached pear, goat cheese, creamy champagne vinaigrette		shrimp, crawfish, sausage, chicken, Carolina Gold rice	

Sandwiches

all sandwiches are served with fries or side greens salad

<i>House Burger</i>	16	<i>Hot Chicken</i>	16
two 4oz beef patties, American cheese, caramelized onion, HQ sauce, lettuce, tomato <i>add fried egg (1) bacon (1)</i>		boneless chicken breast, spicy aioli, pickles, cider slaw	
<i>Lobster Roll</i>	22	<i>Catfish Po'Boy</i>	18
orange tabiko, lemon garlic aioli, celery, shallot, red bell pepper		cornmeal dusted catfish, lettuce, tomato, creole aioli	

GF denotes gluten friendly, due to cross contamination we cannot guarantee to be gluten free
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a food-borne illness.