# Brunch Menu Summer 2022

## Appetizers:

- *Challah bread french toast, moonshine crème anglaise 10 (nt.)*
- *Nitro Shrimp- Bayou style shrimp served with grits 9 (gf)*
- *Chicken dumpling with ponzu sauce 8*
- *Quail in a nest: served on cassava cake w/ fig-balsamic 10*
- *Parmesan spinach dip w/ toasted focaccia 7*
- *Italian-sausage meatloaf slider, fresh mozzarella, red mother sauce 9 (pk)*

## Entrée:

- *BBQ shrimp and parmesan grits w/ Jalapeno cornbread 22 (pk)*
- *Hungover special: goat cheese mac, bacon, Jalapeno cornbread, eggs 18*
- *Jerk duck confit, polenta pancakes, poached eggs, blueberry compote 25*
- *Salmon belly tacos w/ WFC salad 18 (gf)*
- *Steak & eggs: 10oz. ribeye, Jalapeno cornbread, eggs 25*
- *Sweet potato polenta, roasted vegetables, eggs, goat cheese 18 (v)*
- *Stuffed omelet, potatoes, cornbread (choice of bacon, sausage, turkey) 16*
- *Charred octopus & scallops, parmesan grits, poached eggs 22 (gf)*
- *Dirty farro: seared chicken livers, poblano peppers, corn, eggs 17*

# Brunch Menu

## Alternatives:

- ***Crab quesadilla: sweet potato confit, corn, scallions, cheese 20***
- ***Black eye pea curry, roasted vegetables, cilantro-lime rice 17 (vg)***
- ***Jerk cauliflower steak, parmesan grits, passion fruit sauce 17 (vt)***
- ***Vegetable goat cheese quesadilla, WFC salad 16 (vt)***
- ***Pulled pork quesadilla, cilantro-lime rice 18***

## Sides:

- ***Duck fat fingerlings 7 WFC salad 6***
- ***Untraditional Caesar 6 sweet potato-polenta pancakes 6***
- ***Jalapeno cornbread 4 Brussels and bacon 7***
- ***Goat cheese mac 8 parmesan grits 5***

## Dessert:

- ***Sweet potato bread pudding w/ moonshine crème anglaise 8***
- ***WFC Brownie w/ raspberry coulis 6***
- ***Grilled pineapple, black currants, Jamaican rum, Vegan ice cream 7 (vg)***
- ***Grapefruit Nog: chilled grapefruit, condensed milk, house granola 6 (vg)***