

# BRUNCH SPECIALS

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## COFFEE BAR

*featuring Katz Coffee*

ICED MATCHA LATTE *with oat milk*

ICED UBE-MATCHA LATTE *with oat milk*

HONEY ICED COFFEE *with oat milk*

ICED CHAI LATTE

NITRO COLD BREW

LATTE, ESPRESSO, CAPPUCCINO,  
AND AMERICANO

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23

## Shrimp & Grits

gulf shrimp, cheese grits, andouille sausage, mixed peppers, shrimp boil, green onion

*add a fried egg \$1.50*

*shellfish, dairy, pork, gluten-free*

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19

## Parmesan-Crusted Chicken Caesar Wrap

romaine lettuce, kale, sun-dried tomatoes,  
toasted capers, parmesan, tomato-basil tortilla, caesar dressing

*fish, dairy, wheat*

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## BUILD YOUR OWN BRUNCH! PICK 4 SIDES FOR \$18

3 EGGS YOUR WAY • THICK CUT BACON • SPICY SAUSAGE • FRENCH TOAST •  
CRISPY POTATOES • CHEESE GRITS • FRUIT CUP

*Brunch Sides A La Carte (\$5 each)*

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# DAILY SPECIALS

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12

## Delicata Squash Rings

tempura fried, fancy remoulade, chives, crispy garlic

vegetarian, dairy, wheat

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19

## Parmesan Crusted Chicken Caesar Wrap

romaine & kale, sun-dried tomatoes, toasted caper, parmesan, tomato-basil tortilla, caesar dressing - served with 2 sides or a cup of soup

dairy, fish, wheat

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26

## Braised Short Rib

44 Farms Beef short rib, brown rice, shishito peppers, dehydrated cranberries, chopped pecans, roasted pumpkins, beef au jus, parsley

nuts

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24

## Greek Shrimp Bowl

Pan Seared Shrimp, Tzatziki, Tabouli & Parsley Mix, Cucumber & Feta Salad, Pickled Red Onions, Marinated Cherry Tomatoes, Mixed Olives & Pine Nuts, topped with Hibiscus Flowers

wheat, nuts, shellfish

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## NEW DRINK SPECIALS \$12

### Mexican Lime Refresher

Tequesta, agave wine based "tequila" and sweet and sour with a salt rim

### Red Mary

Klir Red, agave wine based "vodka", michelada mix and spices with tajin rim