

Sunday Brunch

10:00 am until 2:00pm

Nutella stuffed french toast dipped in Frangelico spiked eggs topped with sliced banana, toasted almonds & orange blossom whipped cream ~ \$8.25

Chicken & waffles, corn nut crusted chicken thighs on sweet potato waffles, topped with a poached egg, served with Franks red hot pepper sauce & maple syrup ~ \$9.50

Chef Melissa Hangover Nachos, white corn tortilla chips topped with black beans, peppers, onions, salsa, cheese sauce, sour cream, poached eggs & salsa roja ~ \$8.50

Breakfast Calzone with roasted red peppers, diced tomato, onion, spinach, scrambled eggs & cheddar cheese, folded into flaky pie crust, served with chipolte crema~ \$7.50

House made vodka & citrus cured salmon sliced thin, served on potato cakes with poached eggs, sautéed spinach & lemon yogurt sauce ~ \$9.50

Roasted apple bacon corn griddle cakes, local cottage bacon, poached eggs, finished with maple chipolte hollandaise ~ \$8.50

Eggs & Grits served with poached eggs on white cheddar jalapeño grits, with sliced green tomato & finished with tasso shrimp gravy ~ \$9.50

Loaded B&G's, fresh cooked biscuits topped with hash browns, sausage, tomatoes, poached eggs, bacon gravy & cheese sauce ~ \$9.50

Cuban sandwich with slow roasted pork loin, black forest ham, swiss cheese and pickles with a side of chipotle aioli ~ \$9.50

Grown up grilled cheese with brie, monterey jack & harvarti cheeses with sliced tomatoes & crispy bacon, served with herb aioli ~ \$8.75

All items include choice of soup, salad, breakfast potato or chips

Additional Items

Thick cut bacon ~ \$3

Sausage Link ~ \$3

Breakfast potato ~ \$3

Cup of soup or house salad ~ \$4

Biscuit & Gravy ~ \$2

Drinks Specials

Mimosa ~ \$4

Caesar ~ \$4.50

Bloody Mary ~ \$4.50

An 18% gratuity will be added to parties of 6 or more