BUILD YOUR BRUNCH

STEP ONE: EGGS COOKED TO ORDER

• TWO EGGS • ONE EGG

8.00

• THREE EGGS

STEP TWO: MEAT

THICK CUT BREAKFAST BACON SAUSAGE

FRIED CHICKEN +4.00

60Z SIRLOIN

STEAK +8.00

STEP THREE: BREAD

BISCUIT

(2) YELLOW CAKE

WHEATBERRY TOAST

ADD SAUSAGE GRAVY +2.00

PANCAKES

STEP FOUR: SIDE

HOMEFRIES

FRESH FRUIT SALAD

SAVORY **GRITS**



PANCAKES

YELLOW CAKE

ROOTBEER FLOAT

SWEET POTATO

FRENCH TOAST

BISCUIT FT

7.00

BANANA BREAD FT 8.00

CHICK & BISCUIT FT9.00

ADD SAUSAGE

GRAVY +2.00



3 MINI TACOS

EGG AND CHEESE WITH BACON OR BRISKET

8.00

CRAFT COCKTAILS

CEREAL TOASTS

filly Rappit Cocoa Puffs

MORNING CRUSH

Jim Beam vanilla, orange & cream

SANGRIA

BLOODY MARY

orange, pineapple,

MIMOSA FLIGHT pomegranate, apple

BRUNCH RITA

maple infused tequila



EARLY BIRD vodka, licor 43 & cold brew

TEQUILA SUNRISE

TRADITIONAL MIMOSAS — PENNY REFILL

BISCUIT BOARD

served with butters and jams

BISCUITS & BURGERS

HOT CHICKEN & CHEESE

STEAK EGG & CHEDDAR 10 00

BACON EGG & CHEESE 6 00

HAM EGG & CHEDDAR 6.00

BISCUIT CHEESEBURGER 8.00

BRISKET & BRUNCH

BRISKET TAMALES

8.00

BRISCUIT BENEDICT

MAC & CHEESE

LOBSTER MAC

HOT CHICKEN MAC

10.00

8.00

CREAMY HOUSEMADE MAC

RUSTIC POTATO HASH

purple, gold and sweet potatoes,

spinach, bacon, sunny eggs,

cheese and spices

10.00

CHEESY SHRIMP & GRITS

cheesy southern grits, blackened shrimp

& sausage drizzled with a tabasco butter

sauce and topped with a sunny egg