BUILD YOUR BRUNCH

STEP ONE: EGGS COOKED TO ORDER

- ONE EGG 7.00
- TWO EGGS 8.00
- THREE EGGS 9.00

STEP TWO: MEAT

THICK CUT BACON

BREAKFAST SAUSAGE

FRIED CHICKEN +4.00

6OZ SIRLOIN STEAK +8.00

STEP THREE: BREAD

BISCUIT

ADD SAUSAGE GRAVY +2.00

(2) YELLOW CAKE PANCAKES

WHEATBERRY TOAST

STEP FOUR: SIDE

HOMEFRIES

FRESH FRUIT SALAD

SAVORY GRITS

PANCAKES

YELLOW CAKE

ROOTBEER FLOAT

SWEET POTATO

7.00

FRENCH TOAST

BISCUIT FT 7.00

BANANA BREAD FT 8.00

CHICK & BISCUIT FT 10.00

ADD SAUSAGE GRAVY +2.00

BRUNCH

3 MINI TACOS

EGG AND CHEESE

WITH BACON OR BRISKET

9.00

CRAFT COCKTAILS

CEREAL TOASTS

Silly Rabbit

Cocoa Puffs

MIMOSA FLIGHT

orange, pineapple, pomegranate, apple

BRUNCH RITA

maple infused tequila

MORNING CRUSH

Jim Beam vanilla, orange & cream

SANGRIA

BLOODY MARY

EARLY BIRD

vodka, licor 43 & cold brew

TEQUILA SUNRISE

TRADITIONAL MIMOSAS — PENNY REFILL

BISCUIT BOARD 10.00

served with butters and jams

BISCUITS & BURGERS

HOT CHICKEN & CHEESE 8.00

STEAK EGG & CHEDDAR 10.00

BACON EGG & CHEESE 6.00

HAM EGG & CHEDDAR 6.00

BISCUIT CHEESEBURGER 8.00

BRISKET for BRUNCH

BRISKET TAMALES 9.00

BRISCUIT BENEDICT 8.00

MAC & CHEESE

LOBSTER MAC 17.50

HOT CHICKEN MAC 10.00

CREAMY HOUSEMADE MAC 8.00

RUSTIC POTATO HASH

purple, gold and sweet potatoes, spinach, bacon, sunny eggs, cheese and spices

11.00

CHEESY SHRIMP & GRITS

cheesy southern grits, blackened shrimp & sausage drizzled with a tabasco butter sauce and topped with a sunny egg

16.50

BRUNCH