

BRUNCH

MAINS

Smoked Brisket Benedict

Buttermilk Biscuit, Arugula, Smoked Brisket, Two Fried Eggs, Carolina BBQ
Hollandaise served with Breakfast Potatoes 18

Classic Breakfast

Two Fried Eggs, Breakfast Potatoes, Bacon,
Toast and House Preserves 14

Brisket Bruncheladas

Smoked Brisket, Cheese Enchilada, Two Fried Eggs,
Guajillo Red Sauce, Mexican Rice 18

Gulf Shrimp and Grits

Jumbo Shrimp, Homestead Gristmill Grits,
Trinity, Tasso Ham 27

Market Pancakes

Three Buttermilk Pancakes, Weekly Seasonal Garnish,
Real Maple Syrup 10

SIDES

Homestead Gristmill Grits

Tillamook Cheddar, Tasso Ham, Green Onion 6

Breakfast Potatoes 6

Two Fried Farm Eggs 4

Toast and House Preserves 3



SIGNATURE BRUNCH COCKTAILS

Drunken Skull

Plantation Dark Rum, Lime, House Grenadine, Absinthe,
Sparkling Wine 13

Corpse Reviver No. 2

Citadelle Gin, Lillet Blanc, Contreau, Lemon, Absinthe 14

Aperol Spritz

Aperol, Sparkling Wine, Topo Chico 12

Breakfast Old Fashioned

Early Times Bourbon, Avera,
Maple Syrup, Black Walnut Bitters 13

CLASSIC BRUNCH COCKTAILS

Mimosa

Fresh Squeezed Orange Juice, Bubbles 6

Mimosa of the Day

Ask Your Server 7

Mimosa Carafe

Fresh Squeezed Orange Juice, Bubbles 17

Bloody Mary

House-Made Bloody Mix, House-Infused Vodka 9



