

BRUNCH

Country Ham Benedict

Buttermilk Biscuit, Baby Spinach, Country Ham, Two Fried Eggs, Hollandaise,
served with Breakfast Potatoes 18

Classic Breakfast

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

Brisket Bruncheladas

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

Gulf Shrimp and Grits

Jumbo Shrimp, Homestead Gristmill Grits,
Cherry Tomatoes, Trinity, Tasso Ham, Creole Cream Sauce 28

Market Pancakes

Three Buttermilk Pancakes, Real Maple Syrup 10
*Ask your server about the Pancake of the Day

Avocado Toast

Smashed Avocado, Baby Tomatoes, Arugula, Pickled Red Onion 12
+Smoked Salmon 4
+Hard Boiled Egg 2

SIDES

Homestead Gristmill Grits

Tillamook Cheddar, Tasso Ham, Green Onions 6

Breakfast Potatoes 6

Two Fried Farm Eggs 4

Toast and House Preserves 3

SIGNATURE BRUNCH COCKTAILS

Breakfast Old Fashioned

Early Times Bottled In Bond, Averna, Maple Syrup,
Black Walnut Bitters 14

Cranberry Clouds

Fords Gin, Cynar, Cranberry Acid, House Gomme Syrup,
Opera Prima Brut 13

Matcha Tai

Plantation 3 Star, Smith and Cross, Clement Creole Shrub, Orgeat,
Matcha Tea Syrup, Peychaud's Bitters 12

Aperol Spritz

Aperol, Opera Prima Brut, Topo Chico, Orange 12

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

