

BRUNCH (SERVED ALL DAY)

Crusted Crab & Eggs Sardou \$15.95

jumbo lump crabmeat, spinach & artichokes, hollandaise

Debris Benedict \$14.95

bed of shoestring potatoes, braised brisket and béarnaise sauce

Tasso Shrimp & Grits \$14.95

focaccia croutons & hollandaise

Curry-Roasted Cauliflower Omelette \$12.95

peppers, gruyere cheese, hummus, tamarind, potatoes

Brisket Hash Omelette \$13.95

chimichurri, gruyere cheese, grilled mushrooms and onions

Pork Con Queso Omelette \$13.95

cheddar, guacamole, pico de gallo, sour cream

Breakfast Taco Trifecta \$14.95

Choice of 3 tacos served with a side of creole hashbrowns
(Tacos: Jammin Tomato , Pork Con Queso , Huevos Rancheros)

Corned Beef Hash \$12.95

over medium eggs, braised cabbage, creole mustard hollandaise with rye toast

Biscuits & Gravy \$11.95

country sausage gravy, scrambled eggs, mirliton chow chow

The Joe Blow \$10.95

2 eggs, bacon or sausage, hash browns or grits, and a biscuit or toast

Very Berry Waffle \$12.95

fresh berries, vanilla sauce, blueberry syrup

Candied Pecan Waffle \$11.95

whipped butter and bourbon pecan syrup

Blueberry Pancakes \$11.95

Biscuits & Homemade Jam \$7.95

BRUNCH SIDES \$3.75

Bacon | Sausage | Southern Grits

Hash browns | Biscuit | Nola Granola

Seasonal Fruit Cup

DESSERTS

Cherry Almond Bread Pudding \$7.95

with cherry sauce

Banana Pudding \$6.95

homemade vanilla wafers & toasted meringue

BEVERAGES

Fountain Drinks \$3 | Orange Juice \$4

Iced Tea \$3 | Hot Coffee \$3 | Iced Coffee \$4

GRAZERS

Crab & Corn Fritters \$9.95

whipped chive garlic butter & corn relish

Spinach & Artichoke Dip \$9.95

chips, sour cream & salsa

SALADS

Arugula Salad \$6.95

romano, tomatoes, balsamic vinaigrette, red onions, pine nuts

Farmhouse \$8.95

bibb, apples, walnuts, currants, beets, blue cheese, lemon tarragon vinaigrette

Chicken Cobb Salad \$13.95

bibb, avocado, bacon, onions, cheddar, tomato, dijon honey vinaigrette

Mandarin Shrimp Salad \$14.95

sesame shrimp, mandarin oranges, red onion, red peppers, almonds, rice wine citrus vinaigrette

Classy Chicken Salad \$13.95

fresh fruit, walnuts, bibb, lemon tarragon vinaigrette

SANDWICHES

Chicken Salad \$11.95

all white meat, bibb, walnut apple relish, herb focaccia

Roasted Turkey Club \$11.95

sage mayo, red onion, tomato, bibb, applewood bacon, gruyere & wheat focaccia

Chicken & Gravy \$11.95

roasted garlic sauce, rosemary mayo, tomato relish, bibb lettuce

Reuben \$12.95

corned beef, braised cabbage, gruyere, russian dressing, b&b pickles, creole mustard & rye focaccia

PIZZA

Sausage & Peppers \$13.95

fennel sausage, grilled onions, red sauce, mozzarella

White Cheese & Arugula \$13.95

goat cheese, fontina, mozzarella, tomatoes, toasted pine nuts, basil

PASTA

Effen Good Shrimp & Pancetta \$18.95

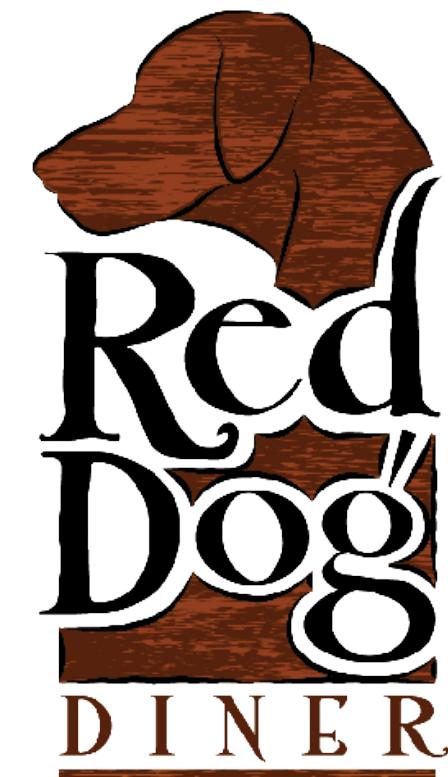
creamy Effen vodka tomato sauce, spaghetti, parmesan

Sausage Bolognese \$16.95

rustic tomato sauce, spaghetti, parmesan

Chicken & Portabella \$14.95

creamy mushroom marsala sauce, spinach, tagliatelle pasta



THE BAR

Frozen Cocktails

Margarita \$8 glass /\$28 half gal /\$50 full gal

Top Shelf Margarita \$12 glass /\$38 half gal /\$65 full gal

Fruit Twist Margarita \$9 glass /\$32 half gal /\$58 full gal

Available in raspberry, strawberry, mango & sangria

My Drinking is Only a Problem For You \$9

Frozen Irish coffee

Lemon Immigrant \$10 glass/\$28 half gal/\$50 full gal

Cocktails

Sangria \$8 glass /\$28 half gal /\$45 full gal

Mimosa \$9 glass / \$28 bottle

Bloody Mary \$9

The Rum House Punch \$9/\$25 half gal /\$50 full gal

The Painkiller \$10 glass/\$35 half gal/\$70 full gal

Early Bird Gets The Whiskey \$9

Hot Irish coffee

Rotating Bottle Red/White Wine \$20

Import Bottled Beer \$5

Domestic Bottled Beer \$4

Beverages

Holistic Adderol Brew \$5

Some giddy up juice for those times when you need a little extra.
Nitro cold brew, cream, coconut sugar & swerve.

Hot Coffee \$3

Iced Coffee \$4

Iced Tea \$3

Fountain Drinks \$3

Orange Juice \$4

