



Brunch Menu

10 AM - 4 PM

Saturday & Sunday

BIG SHRIMP & THE GRITS 17

argentinian red shrimp tossed in buffalo, served over blue cheese hominy grits, topped with scallions and smoked bacon bits

BENE FROM THE BLOCK 15

serrano cheddar biscuits, champagne poached eggs, topped with smoked brisket & covered in cream cheese hollandaise

CHICKEN & WAFFLES 15

corn-meal fried chicken tossed in albino rub served over jalapeno cornbread waffle, topped w/ stout maple syrup

THE HANGOVER 14

fried heirloom tomato, egg, pepper-jack cheese & hickory smoked bacon stacked between 2 coconut hawaiian roll

BABY-CADO TOAST 15

avocado crema spread, prosciutto topped w/ grilled peaches, goat cheese, red onions, drizzled with balsamic glaze

BRISKET(S) & GRAVY 14

2 halved pepper-jack corn biscuits topped w/ our smoked brisket white gravy

FRENCH TOAST 14

apple-butter, cinnamon french toast, topped w/ saizz-urp (saison syrup)

ADD A SIDE:

GRITS 4, HOMEFRIES 4, TOAST 2, EGG 2, BACON 4

BOTTOMLESS BRUNCH

\$15 PER PERSON W/ PURCHASE OF ENTREE

mimosas

orange, cranberry, pineapple

drafts

miller lite, yuengling, beer of the day