

# Carte BRUNCH

FOOD IS OUR LOVE LANGUAGE



## START STRONG.

### YAM IT UP 7

Roasted sweet potato rounds kissed with cinnamon butter, finished with a honey drizzle and toasted pecans.

### BRUNCH IN A BITE 8

Flaky, buttery mini quiches with rotating fillings—think spinach & feta or bacon & cheddar—made for nibbling and mingling.

### CHEESE PULL SITUATION 9

Buttermilk biscuit bombs baked golden with gooey mozzarella inside and brushed with garlic herb butter.

## SUPPORTING CAST, SCENE-STEALING FLAVOR.

### DRUNK IN PEACHES 6

Bourbon-kissed peaches sautéed in brown sugar and cinnamon—sweet, soft, and slightly boozy.

### CRABBY CORN COUTURE 6

Grilled corn on the cob slathered in Chesapeake crab butter, Old Bay, and fresh herbs.

### MAC ME LATER 8

Creamy five-cheese macaroni tossed with tender seafood bits and baked until golden bubbly.

### SOFT LIFE CABBAGE 5

Braised cabbage simmered in rich broth with onions, garlic, and a Southern soul food finish.

## MAIN CHARACTER ENERGY.

### SHELL & GRITS 18

Blackened shrimp nestled on creamy, buttery grits with a touch of Cajun spice and scallion garnish.

### BIRD & BOUGIE 17

Crispy golden fried chicken stuffed into a Belgian waffle cone served with hot honey or maple syrup—your call.

### GLAZED & GLORIOUS 20

Oven-roasted salmon glazed in sweet honey butter, plated with citrus zest and love.

### YAMMY STACK 16

Stuffed waffle pockets filled with whipped sweet potatoes, warm spices, and brown sugar, dusted with powdered sugar.

### CORE MEMORIES 17

A golden waffle stuffed with apple pie filling and creamy cheesecake, topped with vanilla glaze and caramel drizzle.

### GEORGIA ON MY TOAST 16

Thick-sliced brioche French toast layered with peach cobbler filling, dusted in cinnamon sugar and crowned with whipped cream.

## (INCLUDES ONE SIDE DISH)

## BECAUSE... PROTEIN.

### THICK CUT CHAOS 4

Crispy strips of thick-cut bacon, perfectly smoky and unapologetically bold.

### BOUGIE LINKS 4

Juicy breakfast sausage links seared to a savory snap and seasoned just right.

# Carte BRUNCH

FOOD IS OUR LOVE LANGUAGE



## GROWN-UPS DESERVE SWEETS TOO...

### STICKY PEACH SITUATION 7

Soft cinnamon rolls swirled with peach cobbler filling, glazed warm and messy in all the right ways.

### LIL YAMMIES 6

Mini doughnuts made with sweet potato, dusted in cinnamon sugar, and served with maple cream dip.

### GOLDEN HOUR ROLLS 6

Crispy apple pie egg rolls with a buttery cinnamon sugar shell and gooey apple filling. Yes, they're dipped in caramel.

### CINNA TOAST FLEX 6

Moist vanilla sheet cake with cinnamon crunch cereal frosting and a playful nostalgic bite.

## SIP PRETTY.

### MELON MAMI 4

Refreshing watermelon tea brewed with fresh herbs and a hint of citrus sass.

### MAIN SQUEEZE 5

A secret blend of fruit juices and sparkling flair—your go-to brunch punch with attitude.

### DAILY GRIND, BOUGIE BREWED 3

Rich drip coffee brewed strong and served with optional flavored creams and syrups.

### SIPPIN' THE TEA 3

Hot or iced—black, green, or herbal blends served with lemon, honey, and the latest gossip.

### STILL OR SPARKLED, DARLING? 2

Choose your hydration vibe: crisp still water or bubbly and bougie.

## ZERO PROOF. MAXIMUM FLEX.

### MINT TO BE 6

A color-shifting stunner that's as extra as your group chat. (Butterfly Mojito)

### BLUSH HOUR 6

Slushy, tart, and giving rich auntie on vacation. (Berry Lemon Frosé)

### SOFT LAUNCH 6

Spicy, sweet, and definitely getting posted to stories only. (Ginger Sunrise)

### BRUNCH, BUT MAKE IT BIRTHDAY 6

Like a piña colada threw itself a party. Sprinkles encouraged. (Cake Batter Colada)

### LATTÉ BUT MAKE IT LUXE 6

Espresso, cake vibes, and a little oat milk flex. (Sweet Espresso Cream)

### CITRUS IN THE CITY 6

Bright, bubbly, and brunch-ready with a twist. (Lemon Glow)

### FLORAL AGENDA 6

A violet-hued refresher with butterfly pea drama and minty fresh receipts. (Electric Garden)

### COLD BREW, HOT GIRL 6

Unexpected, bold, and giving serious pineapple-caffeine energy. (Pineapple Espresso Shaker)

## BUILD A FLIGHT

### PICK FOUR MOCKTAIL FLAVORS FOR \$20