Break an Egg!

Served with Waffle Stick, Toast, Grits or Hashbrowns

<u>Cajun Seafood Omelet</u> Topped with house seafood sauce made of blackened Gulf Jumbo Shrimp, Mexican Grouper & Crawfish 17.95

<u>Mexican Omelet</u> Mild Country Patty Sausage, sauteed Onions, Peppers, Tomatoes, Mushrooms & Wisconsin Mild Cheddar 14.95

<u>Western Omelet</u> Hickory Smoked Honey Ham, sauteed Onions, Peppers, Tomatoes, Mushrooms & Wisconsin Mild Cheddar 14.95

<u>Sausage & Cheddar Omelet</u> Andouille Sausage, Mild Country Patty Sausage & Wisconsin Mild Cheddar 14.95

Bacon & Cheddar Omelet Applewood Smoked Bacon with Wisconsin Cheddar 14.95

Ham & Cheddar Omelet Hickory Smoked Honey Ham with Wisconsin Cheddar 14.95

Cheese Omelet American Cheese, Mild Swiss & Wisconsin Cheddar Omelet 13.95

<u>Create Your Own Breakfast</u> Two Eggs cooked to order, Applewood Smoked Bacon or Country Patty Sausage, Cubed Hashbrowns ~ Waffle Stick or Sourdough Toast 14.95

Breakfast Sandwiches

Served with Hashbrowns or Grits

<u>BLT Sourdough</u> Applewood Smoked Bacon, Lettuce, sliced Tomatoes & mayo on Sourdough 13.95

<u>BLT Croissant</u> Applewood Smoked Bacon with fresh Lettuce, sliced Tomatoes & mayo on Butter Curved Croissant 15.50

<u>Bacon Egg & Cheese Sourdough</u> Applewood Smoked Bacon, scrambled Eggs, American Cheese & mayo on grilled Sourdough 14.95

Bacon Egg & Cheese Croissant Applewood Smoked Bacon, scrambled Eggs, American Cheese & mayo on Butter Curved Croissant 16.50

Brunch Specialties

Served with Sunshine & Smiles

NEW! Chicken & Waffle Hand battered Chicken Tenders atop crispy Golden Waffle with Pecan Pieces & Confectioners' Sugar ~ with Cheese Grits or Hashbrowns 15.95

Eggs Cathedral Our most popular dish, found only at the Spot of Tea. Grilled English Muffins topped with Crab Cake, scrambled Eggs & our house Seafood Sauce made of blackened Grouper, Crawfish & Gulf Jumbo Shrimp ~ with Hashbrowns 17.95

Monte Cristo French Toast stuffed with Hickory Smoked Honey Ham & Turkey, Mild Swiss & American, Confectioners' Sugar & Honey Mustard ~ with Hashbrowns 16.95

<u>Cajun Shrimp & Grits</u> Blackened Gulf Jumbo Shrimp, Cheese Grits, Andouille Sausage, Red & Green Peppers in our Voodoo Bouillon ~ Garlic-Butter Pistolette 17.95

<u>Sunny Avocado Toast</u> Avocado Seven Grains Toast topped with our house Chunky Avocado Spread, Two Eggs Sunny & side of Salsa ~ with Hashbrowns 15.95

<u>Bananas Foster's French Toast L'assiette</u> Foster's Sauce, caramelized Bananas, toasted Pecans & Confectioners' Sugar ~ Served with Meat & 2 Eggs to order 16.95

Eggs Benedict Grilled English Muffins topped with Hickory Smoked Honey Ham, poached Eggs & our house Hollandaise Sauce ~ with Hashbrowns 15.50

Seafood Eggs Benedict

Grilled English Muffins topped with Hickory Smoked Honey Ham, poached Eggs, house Hollandaise Sauce & blackened Jumbo Shrimp ~ with Hashbrowns 17.95

Boom Batter

Add Meat & Eggs +3.95

<u>French Toast</u> Thick egg battered Sourdough Toast & Confectioners' Sugar 11.95

Pancakes Sprinkled with Confectioners' Sugar 11.95

Belgian Waffle Malted Vanilla Belgian Waffle sprinkled with Confectioners' Sugar 11.95

<u>Blueberry Waffle</u> Malted Blueberry Belgian Waffle topped with fresh Blueberry Sauce & Confectioners' Sugar 13.95

Award Winning Soups

<u>CJ's Cayenne Crab Bisque</u> Blackened Gulf Jumbo Shrimp, Grouper, & Crawfish topped with Crab Cake & more Shrimp ~ with Garlic-Butter grilled Pistolette 16.95

<u>Loaded Potato Soup</u> Creamy Potato Soup loaded with Bacon, Chives & Cheddar ~ Cup 5.95 ~ Bowl 9.95

<u>Cajun Tomato Bisque</u> Tomato Base, Heavy Cream & Cajun Spices creates roasted Garlic Saffron undertones Cup 5.95 ~ Bowl 9.95

<u>Seafood Bisque</u> Savory Seafood Base with blackened Grouper & Shrimp Cup 7.95 ~ Bowl 13.95

Fresh Garden Salads with Soup

Your choice of Soup

Soup & Salad Bed of Leaf Lettuce with julienned Onions, Tomatoes, Mushrooms, real Bacon bits, seasoned Croutons & Parmesan ~ Choice of Soup 14.95

<u>Chicken Salad Plate</u> Our popular Chicken Salad nestled on a bed of Leaf Lettuce with julienned Onions, Tomatoes & Mushrooms ~ Choice of Soup 15.95

<u>Tuna Salad Plate</u> Dropping it in the Bucket

In honor of Mobile legend Scott Hunter, Alabama Crimson Tide & NFL Star-Quarterback who earned the nickname, "Dropping it in the Bucket", by his precision-laser-like passing. Delicious Tuna Salad, we'll drop it on bed of Leaf Lettuce with julienned Onions, Mushrooms & Tomato Wedges ~ Choice of Soup 15.95

<u>Blackened Chicken Caesar</u> Blackened Chicken on Leaf Lettuce with julienned Onions, Tomato Wedges, Seasoned Croutons & Parmesan ~ Choice of Soup 15.95

<u>Blackened Shrimp Caesar</u> Blackened Gulf Jumbo Shrimp on a bed of Leaf Lettuce, julienned Onions, Tomato Wedges, Seasoned Croutons & Parmesan ~ with your choice of Soup 16.95

<u>Azalea Salad</u> Fresh Strawberries, Feta Cheese Crumbles, fresh Avocados & toasted Pecan pieces on a bed of Leaf Lettuce, julienned Onions, Tomato Wedges, Seasoned Croutons & Parmesan ~ with your choice of Soup 15.95 ~ *Add Chicken or Shrimp* ~

Grilled Sandwiches

Served with Chips, Grits or Hashbrowns

<u>Blackened Shrimp Po'boy</u> Gulf Jumbo Shrimp, Lettuce, Tomato, julienned Onions & tartar sauce on grilled Pistolette 15.95

<u>Bacon Cheddar Honey Ham</u> Hickory Smoked Honey Ham, Mild Cheddar, Applewood Bacon & mayo on grilled Sourdough 14.95

<u>Hawaiian Honey Ham</u> Hickory Honey Ham, Mild Swiss, Applewood Bacon, Pineapple & Honey Mustard on grilled Sourdough 14.95

<u>Bacon Cheddar Turkey Melt</u> Hickory Smoked Turkey, Mild Cheddar, Applewood Bacon & mayo on grilled Sourdough 14.95

<u>Philly Cheese Steak</u> Certified Angus Beef with Aged Mild Swiss, Onions, Peppers, Mushrooms & mayo on grilled Pistolette 14.95

<u>Great British Dipper</u> Certified Angus Beef, Mild Cheddar & Aged Mild Swiss on grilled Pistolette, Horseradish & Au jus side 14.95

<u>Manhattan Reuben</u> Certified Angus Corned Beef, Aged Mild Swiss, Sauerkraut & Russian Dressing on grilled Marble Rye 14.95

<u>Monte Cristo</u> French Toast stuffed with Hickory Smoked Honey Ham & Turkey, Mild Swiss & American, Confectioners' Sugar & Honey Mustard 16.95

<u>Grilled Cheese</u> Grilled Sourdough loaded with American Cheese~ Served with Chips or Hashbrowns 13.95 ~ Tony's fav dipped in Tomato Bisque!

<u>Hawaiian Chicken Melt</u> Grilled Chicken Breast, Mild Swiss, Applewood Smoked Bacon, Pineapple Slices & Honey Mustard on grilled Sourdough 14.95

<u>Chicken Salad Croissant</u> Our popular Chicken Salad with fresh Lettuce on Butter Curved Croissant 15.95

<u>Tuna Salad Croissant</u> Dropping it in the Bucket. In honor of Mobile legend Scott Hunter, **Alabama Crimson Tide** & NFL Star-Quarterback who earned the nickname, "**Dropping it in the Bucket**", by his precision-laser-like passing. Delicious Tuna Salad, we'll drop it on Grilled Sourdough or Butter Curved Croissant 14.95

Desserts

<u>New York Style Cheesecake</u> Silky & Creamy Texture with a sweet Cookie Crumble Crust 5.95

Strawberry Cheesecake Strawberry Sauce, fresh Strawberries & Whipped Cream 6.95

Blueberry Cheesecake Blueberry Sauce, fresh Blueberries & Whipped Cream 6.95

<u>Banana Foster's Cheesecake</u> Hot Foster's Sauce, Caramelized Bananas, Pecan Pieces & Confectioners' Sugar 7.95

Coffee & Cocoa

Spot's Medium Roast

Enjoy our full-bodied robust house blend ~ Medium Roast 3.75

Hot Chocolate

Swiss Miss Hot Cocoa topped with Mini Marshmallows 4.95

Hot Tea

<u>African Outback Organic Herbal Tisane</u> Citrus Aroma & Flavor made from Organic Rooibos & Organic Lemon Myrtle 8.95 / 16.95

Almond Sugar Cookie Sweet Aroma, you'll think you're in a bakery 7.95 / 14.95 Candy Cane Organic Herbal-Tisane Euphoric aroma of minty sweetness made from organic green Rooibos & all natural Candy Cane flavoring 8.95 / 16.95

Assam Grown in the Indian Assam region, a rich & malty flavor 7.95 / 14.95

<u>Darjeeling</u> Chinese Camellia Sinensis, light-colored, Floral Aroma 7.95 / 14.95

Earl Gray The world's most popular tea ~ Pairs well with Food 7.95 / 14.95

English Breakfast Black Teas from Assam, Ceylon and Kenya. World's most popular blended teas described as full-bodied & robust 7.95 / 14.95

Green Sencha Japanese Green Tea with a refreshing flavor 7.95 / 14.95

<u>Decaf Earl Gray Decaffeinated</u> Bold Flavor ~ Pairs well with Food 8.95 / 16.95 <u>Herbal Chai Masala-Tisane</u> Origins in India ~ Caffeine-free herbal blend of classic Indian spices has a taste that is Heavenly & Exotic 8.95 / 16.95

Extras

<u>Hashbrowns</u> Crispy on the Outside & Soft on the Inside 3.75
 <u>Cheddar Hashbrowns</u> Seasoned Hashbrowns with Wisconsin Mild Cheddar 4.95
 <u>Cheddar & Onion Hashbrowns</u> Cheddar Cheese & sautéed Onions 5.50
 <u>Loaded Hashbrowns</u> Smoked Bacon, Chives, Sour Cream & Cheddar 5.95
 <u>Deadly Hashbrowns</u> Ham, Onions, Pepperoncini, Sauerkraut & Mild Cheddar 5.95

<u>Grits ~ Dreamy Creamy</u> Stone-ground dried Corn, Heavy Cream & Butter 3.75 <u>Cheese Grits</u> Stone-ground dried Corn, Heavy Cream, Butter, Cheddar 4.95

Bacon & Eggs 3 pieces of Applewood Smoked Bacon & 2 Eggs your way 5.95

Sausage & Eggs 2 Country Patty Sausage & 2 Eggs your way 5.95

Ham & Eggs Thick Honey Ham Steak & 2 Eggs your way 5.95

Bacon ~ Applewood-Smoked 4 Pieces of Applewood-Smoked Bacon 4.50

Ham Steak Thick grilled Honey Ham Steak 4.50

Sausage ~ 2 Pieces Mild Country Patty 4.50

Egg ~ Grade A Cooked to Order 1.95

Toast Grilled Sourdough Toast (2 Pieces) 2.50

<u>Pistolette</u> Garlic-Butter Parmesan Gambino's Pistolette ~ Grilled & Sliced 2.95

<u>Waffle Stick</u> Malted vanilla Belgian stick, served with pure Maple Syrup, & Butter 5.95

<u>Pancake Singles</u> Sprinkled with Confectioners' Sugar 4.50 each

<u>Butter Curved Croissant</u> With Cream Cheese, Butter & Strawberry Preserves 3.95

<u>English Muffin</u> Served with Cream Cheese, Butter & Strawberry Preserves 3.50

<u>Chicken Breast</u> Side of blackened or grilled Chicken added to any dish 6.95 <u>Shrimp</u> Side of blackened or grilled Gulf Waters Shrimp added to any dish 7.95 <u>Sliced Avocado</u> ~ Half Sliced Avocados on bed of Lettuce Half Order 2.95 / Full 4.95

Hollandaise Sauce Creamy house Hollandaise Sauce 2.50
Strawberry Topping Hot Strawberry sauce with fresh Strawberries 1.95
Blueberry Topping Hot Blueberry sauce with fresh Blueberries 1.95
Bananas Foster's Sauce Foster's Sauce, caramelized Bananas & toasted Pecans 3.50
Seafood Sauce Loaded with blackened Grouper, Crawfish & Gulf Waters Shrimp 5.95

<u>Chips</u> Miss Vickie's Sea Salt Kettle Cooked Chips 2.50 <u>Salad Dressings</u> Caesar, Ranch, Honey Mustard, 1000 Island & Raspberry Lite .95

Cocktails

<u>Voodoo Bloody Mary</u> Our Voodoo Bloody Mary will put a spell on you! Double-Shot of Tito's Vodka® with our proprietary BM Voodoo® Mix, fresh Lemon & Worcestershire sauce. Bamboo Skewer with 2 Black Magic Shrimp, Andouille Sausage Medallions, Applewood Smoked Bacon, Olives & Spicy Green Bean 13.95

<u>Mimosa Glass</u> Champagne & Orange Juice 7.50

<u>Mimosa Flavored Glass</u> Orange ~ Strawberry ~ Pineapple ~ Cranberry 8.50

Mimosa Pitcher Champagne & Orange Juice 35.00

Mimosa Flavored Pitcher Orange ~ Strawberry ~ Pineapple ~ Cranberry 40.00

Mimosa Flight Our Flavors, Orange ~ Strawberry ~ Pineapple ~ Cranberry 19.95

Cold Drinks

<u>Strawberry Sweet Tea</u> The "Wine of the South" that made us a Bucket List Destination! By the Glass 3.95 or Gallon Refill Bags 10.95

<u>Unsweet Tea</u> Our perfectly brewed Unsweetened Tea By the Glass 3.50 or Gallon Refill Bags 9.95

Milk 2% Cold Glass, in house Only 3.75 ~ Fairlife 2%, 14oz Bottle 3.75

Orange Juice Cold Glass, in-house Only ~ 3.75 ~ Minute Maid, 12oz Bottle 3.75

Coca-Cola

12oz Glass Bottle 3.50 32oz Fountain 3.50 20oz Bottle 3.50

Diet Coke

32oz Fountain 3.50 20oz Bottle 3.50

Sprite

32oz Fountain 3.50 20oz Bottle 3.50