

Twenty First BRUNCH

APPETIZERS

WAKE AND BACON \$23

Half Pound Hanging House Candied
Bacon Over Breakfast Potatoes

COFFEE GLAZED BEIGNETS \$15

New Orleans Style Beignets / Powdered
Sugar / Coffee Glaze / Pumpkin Butter
Upgrade to Our Signature Tree & Sparkler! +\$5

GREEK YOGURT BOWL \$14

Toasted Coconut / Blackberries /
Strawberries / Kiwi / Chia / Honey

DEVILED EGGS \$14

Cream Cheese / Dijon / House-
Made Pickles / Crispy Prosciutto

NASHVILLE HOT CHICKEN DIP \$15

Pulled Chicken / Cream Cheese /
Nashville Hot Spices / Crostini

STUFFED HASHBROWNS \$15

Boursin / Bacon / Chives / Creme Fraiché
Limited Availability

SALADS

PEAR & ARUGULA \$15

Arugula / Roasted Red Peppers / Feta /
Candied Walnuts / Sweet Chili Vinaigrette

CHOPPED ROMAINE \$21

Grilled Chicken / Bacon / Cheddar / Radish /
Tomato / Carrot Ribbons / Croutons / Cucumber
Green Goddess Dressing

BLACKENED SALMON CAESAR \$23

6oz Blackened Salmon / Romaine /
Croutons / Parmesan / Caesar Dressing

ENTREES

SHORT RIB HASH \$25

Braised Short Rib / Sunny Side Egg / Breakfast Potatoes / Chimichurri

SEASONAL FRENCH TOAST \$17

Brioche / Seasonal Fruit / Rosemary Blackberry Syrup

HANGOVER SMASHBURGER \$21

2 Wagyu Smash Patties / Bacon /
Sharp Cheddar / Sriracha Aioli / Blackened Fries
Add Sunny Side Egg \$3

BREAKFAST BURRITO \$15

Chorizo / Scrambled Eggs / Aged Cheddar / Roasted
Peppers / Breakfast Potatoes

AVOCADO CROAST \$21

Sunny Side Egg / Arugula Salad / Avocado
Spread / Red Peppers / Hollandaise / Hand-Made Croissant

BISCUITS AND GRAVY \$15

Buttermilk Biscuits / Sausage / Black Pepper Gravy
Add Sunny Side Eggs \$4

SHRIMP AND GRITS \$27

U10 Shrimp / Chorizo / Garlic Cheese Grits /
Peppers / Creole Cream Sauce

MONTE CRISTO \$15

Black Forest Ham / Swiss / Dijon / Brioche /
Powdered Sugar / Blackberry Preserves

TRADITIONAL BREAKFAST \$17

Choice of Two Eggs Sunny Side or Scrambled / Bacon / Breakfast
Potatoes / Toast / Blackberry Preserves

POKE BOWL \$21

Ahi Tuna / Edamame / Mango / Pickled Red / Onion /
Avocado / Seaweed / Cucumber / Ginger / Spicy Mayo

TWENTY FIRST BENEDICT \$21

Black Forest Ham / Sunny Side Egg /
Hollandaise / Breakfast Potatoes

A LA CARTE

ARTISANAL TOAST \$4 GARLIC CHEDDAR GRITS \$8 TWO EGGS \$6 SEASONAL FRUIT CUP \$7 BACON \$7

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk for foodborne illness.

Twenty First BRUNCH

CHAMBONG \$10

Includes Two Chambongs
Add St. Germain +\$2

DAY PASS \$34

Endless refills Mimosas & Bloody Marys
(2 Hour Max, Must Order Entree)
Upgrade to Veuve Clicquot \$75

21ST BLOODY \$17

Tanteo Habanero Tequila / Signature
Mix / Moonshine Pickle / Candied
Bacon / Stuffed Olives

WINES BY THE GLASS

GREYWACKE SAUVIGNON BLANC

Marlborough, NZ | 16

TORRES PAIS BRUT ROSÉ

Maule Valley, Chile | 14

BANSHEE TEN OF CUPS BRUT

Sonoma, CA | 10

VEUVE CLICQUOT BRUT

Champagne, France | 29

COCKTAILS \$14

SMOKE AND MIRRORS

Patron Silver / Smoked Hibiscus / Citrus

SORRENTO SPRITZ

Limoncello / Deep Eddy Lemon / Bubbles / Sparkling Lemonade

COASTAL CONNECTIONS

Bacardi / Passionfruit / Lime

SEVEN DAY WEEKEND

Buffalo Trace / Blackberry / Basil / Ginger Beer

WHEN CARS FLY *

Bacardi / Aperol / Yellow Chartreuse / Lemon

4AM IN OAXACA

Ocho Reposado / Aperol / Pineapple / Lime

AGAINST THE CURRENT

Moletto Gin / St. Germain / Cucumber / Mint / Sparkling Water

RAIN DELAY

Grey Goose Strawberry Lemongrass / Yuzu / Eucalyptus / Ginger

LARGE FORMAT DRINKS

THE KING'S COURT \$30

Chica Chida Peanut Butter / Ole Smoky
Banana Pudding / Cold Foam Cream
(serves 6)

HUGO SPRITZ \$41

St. Germain / Sauvignon
Blanc / Soda / Lime
(serves 3-4)

POOLSIDE GOSSIP \$75

Limoncello / Deep Eddy Lemon /
Bubbles / Sparkling Lemonade
(serves 6-8)

SHOT SPECIALS \$8

TRUST FUND BABY

Deep Eddy Lemon / Mt. Rigi / Redbull

THE KING

Chica Chida Peanut Butter / Ole Smoky Banana Pudding

THE GIRL SCOUT

Borghetti Espresso Liqueur / Fernet Branca Menthe

SIGNATURE COFFEE

Proudly serving 8th & Roast Coffee Co.

TIPSY AFFOGATO \$12

Mascarpone Gelato / Choice of Chica
Chida or Chartreuse / Poured Hot Espresso

ICED BLACKBERRY LAVENDER CHEESECAKE LATTE \$12

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