

Twenty First BRUNCH

APPETIZERS

WAKE AND BACON \$23

1 Pound Hanging House Candied
Bacon Over Breakfast Potatoes

ACAI BOWL \$17

Toasted Coconut / Blackberries /
Strawberries / Kiwi / Chia /
Almond Butter Drizzle

COFFEE GLAZED BEIGNETS \$15

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

MARYLAND CRAB CAKES \$23

Lump Crab / Red Pepper /
Old Bay / Dill Aioli

NASHVILLE HOT CHICKEN DIP \$15

Pulled Chicken / Cream Cheese /
Nashville Hot Spices / Crostini

STUFFED HASHBROWNS \$15

Boursin / Bacon / Chives / Creme Fraiche
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 / Peppers / Breakfast Potatoes / Chimichurri

BRULEED FRENCH TOAST \$17

Brioche / Bruleed Bananas / Rosemary Blackberry Syrup

HANGOVER SMASHBURGER \$23

2 Wagyu Smash Patties / Sunny Side Egg / Bacon /
Sharp Cheddar / Sriracha Aioli / Fries

BREAKFAST BURRITO \$15

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

CRAB AVOCADO CROAST \$24

Lump Crab / Sunny Side Egg / Arugula Salad / Avocado
Spread / Red Peppers / Bearnaise / Hand-Made Croissant

BISCUITS AND GRAVY \$15

Buttermilk Biscuits / Sausage / Black Pepper Gravy
Add Fried Egg \$3

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 / Ginger / Spicy Mayo

SMOKED SALMON BENEDICT \$21

Norwegian Smoked Salmon / Sunny Side Egg /
Bearnaise / Breakfast Potatoes

A LA CARTE

ARTISANAL TOAST \$4

BACON \$7

TWO EGGS \$6

SEASONAL FRUIT CUP \$7

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

Twenty First BRUNCH

DAY PASS \$34

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

21ST BLOODY \$17

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

WINES BY THE GLASS

BANSHEE TEN OF CUPS BRUT

Sonoma, CA | 10

GREYWACKE SAUVIGNON BLANC

Marlborough, NZ | 16

VEUVE CLICQUOT BRUT

Champagne, France | 29

TORRES PAIS BRUT ROSÉ

Maule Valley, Chile | 14

COCKTAILS \$14

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

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

THE KING'S COURT \$30

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

CHAMBONGS \$10

Includes Two
Chambongs

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

TIPSY AFFOGATO \$12

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

ICED BLACKBERRY LAVENDER CHEESECAKE LATTE \$12



Proudly serving 8th & Roast Coffee Co.

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