

TWENTY FIRST BRUNCH

APPETIZERS

DEVILED EGGS \$13

Cream Cheese / Yellow Mustard /
Pickles / Crispy Prosciutto

WAKE AND BACON \$23

1 Pound House Candied Bacon /
Breakfast Potatoes

ARTISANAL CHEESE BOARD \$MKT

Chef's Choice of 3 Cheeses /
Honeycomb / Marcona Almonds /
Crostinis / Fruit

STUFFED HASHBROWNS \$15

Cream Cheese / Bacon /
Chives / Creme Fraiche
Exclusive Availability

COFFEE GLAZED BEIGNETS \$15

New Orleans Syle Beignets /
Powdered Sugar / Coffee Glaze
Whipped Peach Butter

MARYLAND CRAB CAKES \$19

Lump Crab / Red Pepper /
Old Bay / Dill Aioli

NASHVILLE HOT CHICKEN DIP \$13

Pulled Chicken / Cream Cheese /
Nashville Hot Spices / Crostinis / Crudite

ACAI BOWL \$17

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

SALADS

APPLE & ARUGULA \$15

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

BLACKENED SALMON CAESAR \$23

6oz Blackened Salmon / Purple Kale /
Croutons / Parmesan / Caesar Dressing

SOUTHERN CHICKEN SALAD \$19

House Mix / Grilled Chicken /
Sweetwater Cheddar / Diced Tomatoes
/ Red Onion / Jalapeno Ranch

ENTREES

CRAB AVOCADO CROAST \$27

Lump Crab / Fried Egg / Arugula Salad /
Avocado Spread / Parmesan / Hand-Made Butter Croissant

BRULEED FRENCH TOAST \$17

Pugliese / Bruleed Bananas /
Rosemary Blackberry Syrup

SHRIMP AND GRITS \$27

U15 Shrimp / Chorizo / Garlic Cheese Grits /
Peppers / Creole Cream Sauce /

MONTE CRISTO \$15

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

SHORT RIB HASH \$25

Braised Short Rib / Fried Egg / Peppers /
Breakfast Potatoes / Chimichurri

BREAKFAST BURRITO \$17

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

TRADITIONAL BREAKFAST \$15

2 Eggs / Bacon / Breakfast Potatoes /
Toast / Tomatoes

HANGOVER BURGER \$25

Dry Aged Patty / Sunny Side Egg
Avocado / Bacon / Sriracha Aioli

POKE BOWL \$18

Ahi Tuna / Edamame / Mango
Pickled Red Onion / Avocado / Spicy Mayo

BISCUITS AND GRAVY \$15

Buttermilk Biscuits / Sausage / Black Pepper Gravy
Add Fried Egg \$4

SMOKED SALMON BENEDICT \$21

Norwegian Smoked Salmon / Fried
Egg / Bernaise / Breakfast Potatoes

A LA CARTE

ARTISANAL TOAST \$4

BACON \$7

TWO EGGS \$8

SEASONAL FRUIT CUP \$7

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