

# BRUNCH MENU

SERVED 11AM – 3PM

## **BREAKFAST**

### **AVOCADO TOAST - 11**

Sourdough, Avocado, Blistered Tomatoes, Pink Himalayan Salt, Cracked Pepper.

### **BELGIAN WAFFLE - 12**

Waffle topped with Fresh Strawberries and Powdered Sugar.

### **HOT CHICKEN AND WAFFLE - 17**

Nashville Hot Chicken Tenders over a Belgian Waffle. Served with Maple Syrup.

### **CALIFORNIA BREAKFAST SANDWICH - 13**

Grilled Tomato, Avocado, Gruyere, Bacon, and Egg on Sourdough. Served with Homestyle Potatoes.

### **HAM AND CHEESE OMELET - 12**

Applewood Smoked Ham, Cheddar Cheese. Served with Homestyle Potatoes.

## **APPETIZERS**

### **BOOM BOOM SHRIMP - 14**

Panko Fried Jumbo Gulf Shrimp, Soy Chili Glaze.

### **CHICKEN WINGS - 14**

Choice of Buffalo, Kung POW!, or Naked. Served with Celery and Ranch.

## **SALADS**

### **SOUTHERN SALAD - 14**

Fried Chicken, Iceberg, Romaine, Tomato, Cucumber, Bacon, Cheddar, Boiled Egg. Choice of Ranch, Honey Mustard, Citrus Vinaigrette, or Bleu Cheese.

### **MEDITERRANEAN CHICKEN SALAD - 14**

Thinly Sliced Chicken Breast, Mixed Greens, Romaine, Feta, Kalamata Olives, Cucumbers, Tomatoes, Tortilla Strips, served with Champagne Citrus Vinaigrette.

## **SIDE ITEMS**

**SERVED FAMILY STYLE**

**FRENCH FRIES - 7**

**GRILLED ASPARAGUS - 8**

**SMOKED GOUDA GRITS - 8**

## **SANDWICHES**

### **\*CLASSIC CHEESEBURGER - 13.50**

Choice of Cheese; Lettuce, Tomato, Onion. Served with French Fries.

### **TURKEY SANDWICH - 13**

Bacon, Avocado, Lettuce, Tomato, Basil Aioli. Served with French Fries.

### **NASHVILLE CHEESESTEAK - 14.50**

Toasted Hoagie, Peppers, Onions, Yazoo Beer Cheese Sauce. Served with French Fries.

### **HOT CHICKEN WRAP - 13.50**

Lettuce, Tomato, Cheddar Cheese, and Ranch. Served with French Fries.

## **ENTREES**

### **RATTLESNAKE PASTA - 19**

Linguine, Shaved Roasted Chicken, Spicy Alfredo, Mixed Peppers, Onions, Parmesan Cheese. Served with Garlic Bread. Add (3) Shrimp \$9

### **SHRIMP AND GRITS - 22**

Spicy Jumbo Shrimp, BBQ Butter Sauce, Served over Smoked Gouda Grits.

### **CREOLE MAHI MAHI - 21**

Blackened Mahi Mahi topped with a BBQ Butter Sauce served over Smoked Gouda Grits, and Grilled Asparagus

### **\*FILET - 38**

8 oz. Center Cut, USDA Choice Aged Butcher Block Reserve, Finished with Chef's Zip Sauce. Served with Asparagus and French Fries.

## **KIDS MENU**

**CHEESEBURGER AND FRIES - 9**

**CHICKEN TENDERS AND FRIES - 8**

## **DESSERTS**

**CARAMEL BROWNIE CHEESECAKE - 8**

**NEW YORK CHEESECAKE - 8**

**CHOCOLATE LAVA CAKE - 10**

**I LOVE CHOCOLATE CAKE - 8**

**CARROT CAKE - 8**

\*Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions: these items may contain raw or undercooked ingredients