



BRUNCH

11:00 AM – 3:00 PM

Deviled Eggs 7

Curry Pickled Eggs, Onion, Candied Bacon

Jerk Plantains 6

Roasted Jerk Yellow Plantain with Vegan Pineapple Aioli

Southern Bread 9

Fresh Black Pepper Biscuits and Southern Cornbread with Homemade Pepper Jelly and Honey Butter

Baked Brie 14

Brie Baked in Puff Pastry with Pepper Jelly, Mixed Berry Compote and Various Accompaniments

Creole Grits 16

Blackened Jumbo Shrimp and Catfish with a Rich Creole Sauce over Creamy Cheddar Grits

Biscuits and Gravy 12

Two Black Pepper Biscuits Topped with Sausage Gravy with Scrambled Eggs and Roasted Potatoes

Peach Cobbler Baked French Toast 11

Lots of Peaches in this Creamy French Toast topped with Whipped Cream

Pork Belly Hash 15

Southern Cornbread topped with Pork Belly, Corn and Sweet Potato Hash, Runny Egg and Smoked Tomato Hollandaise

Jerk Chicken Frittata 10

Jerk Chicken, Peppers, Onions in a Three Egg Open Faced Omelet Topped with Cheddar, Avocado and Tomato

Jerk Chicken Sandwich 13

Pulled Chicken in a Caribbean Jerk BBQ Sauce topped with Mango Slaw with Southern Potato Salad and Marinated Cucumbers and Onions

Mangu' 10

Mashed Yellow Plantains Topped with Sausage, Egg and Pickled Onions with Side of Avocado and Tomato

Cauliflower Steak 14

Charred Cauliflower Steak Topped with a Vegetable and Farro Hash Tossed in a Collard Greens Pesto and Topped with a Fried Egg

Steak and Eggs 19

Blackened 12oz NY Strip Steak with Scrambled Eggs, Roasted Potatoes and Sliced Tomatoes

House Specialties

MIMOSA SPECIAL

Bottle of Champagne and Glass of Juice

Wycliff, California \$15

La Luca Prosecco, Italy \$35

Piper-Heidsieck Champagne, France \$65

Juice Options

OJ, Pineapple, Cran-Pom, Peach, Mango, Pear, Guava

Mimosa \$3 Dbl \$6

Champagne with Your Choice of Juice

Amaro Spritz \$7

Amaro, Champagne and Splash of Soda

Bloody Mary \$5

Vodka, Mr & Ms T's Bloody Mix

Tropical Refresher \$7

Vodka, Choice of Juice, Key Lime Juice and Champagne

PopMosa \$6

Gourmet Popsicle in a Glass of Champagne

Popsicle Flavors

**By Peak Season Pops Using Fresh Local Ingredients
Ask Your Server For Current Flavors**

FROZEN DRINKS

Pink Lemonade—Vodka, Pink Lemonade

Sangria—Sangria, Cranberry/Pomegranate

Surprise—You never know what it will be

The Swirl—Mix of Lemonade and Sangria

NON-ALCOHOLIC Beverages

Coke, Diet Coke, Sprite, Ginger-ale, Lipton

Green Tea Bottle **\$3**

Fiji, Perrier, Coconut Water, Ginger Beer,

Red Bull **\$4**

SIDES

Eggs **\$3**

Jerk Candied Bacon **\$6**

Cheddar Grits, Mangu or Roasted Potatoes **\$4**