



BRUNCH MAINS

- Chicken & Doughnuts**.....\$16
Three chicken wings, fried country style, and house made doughnuts dusted with cinnamon powdered sugar. Please allow extra cook time
- Shrimp & Grits**.....\$18
Gulf shrimp sautéed and served over Gruyere grits with Cajun cream sauce
- Fried on Fried on Fried**.....\$13
Southern style fried shrimp. Fried egg. House made doughnuts. Need we say more?
- Brekkie with the Good Hair**.....\$10
Pan fried ham. Fried egg. American cheese. Locally made brioche bun. Classic.
- Sweet Potato Toast**.....\$10
Served on local bread topped with fresh sweet potato and feta cheese and finished with dressed greens, pomegranate seeds, brown sugar, and Tanjin

BRUNCH SIDES

Gruyere Grits	\$6	Skillet Potatoes	\$5
Local Bacon	\$6	Fried Okra	\$5
Local Sausage	\$6	Eggs (scrambled or fried)	\$5
Chicken Sausage	\$6	House Made Sietan	\$6

pH food is prepared in a kitchen that uses wheat, egg, peanut, tree nut, shellfish, and milk products and therefore may contain at minimum trace amounts of these products. Please inform your server of any allergies you may have.



BRUNCH COCKTAILS

\$12

(unless specified otherwise)

“Action Cat”

Bacardi 8yr
Landy VS
Peach
Black Tea
Lemon Oleo

“I Still Believe”

Hendricks
Strawberry Rhubarb
Lime
Sparkling

2-4-1 Tableside Bubbly Bar \$32

Two bottles of house bubbly with your
choice of juices

“Maybe, Tennessee”

Seasonal Sangria. Ask your server about
our seasonal choice

House Bloody Mary \$10

HOUSE FAVORITE COCKTAILS

\$14

“Hey Jealousy”

Corsair Vanilla Vodka
Creme Yvette
Lemon Sherbet
Egg White

“Good Neighbor”

Corsair Gin
Elderflower
Gancia Americano
Grapefruit
Lemon
Cardamom Bitters

“Rye’n Gosling”

Rittenhouse Rye
Goslings Dark Rum
Meletti Amaro
Agave

“Absolution”

Altos Reposado Tequila
Suze
Grapefruit
Lime Oleo
Soda