

Saturday & Sunday Brunch

11am-2pm

11am-6pm

Small Plates

Meat and Cheese Plate	\$12
Chef's selections	
Housemade Jerky	\$5
Marinated Olives	\$4

Salads & Main

Arugula Salad	\$6
Radish / Walnuts / Goat Cheese / Champagne Vinaigrette	
Traditional Caesar	\$8
Romaine / Parmesan / Sun-dried Tomatoes / Croutons + Add Chicken or Shrimp for \$4	
Shrimp & Grits	\$14
Andouille / Smoked Tomato pan gravy	
Pontotoc Big Breakfast	\$13
Egg / Bacon / Biscuit / Hash browns / Gravy	
Chorizo Scrambler	\$9
Eggs / Onion / Bell Pepper / Pepper Jack	
Bagel & Lox	\$11
House Smoked Salmon / Onion / Tomato	
Banana Nut French Toast	\$10
Caramelized Bananas / Candied Pecans	
Mississippi Pot Roast	\$13
Jalapeno Corn Bread / Potato / Carrot	
Grit BLT	\$11
Grits / Greens / Bacon / Roasted Tomato / Poached Egg	
½ lb Burger	\$13
Cahill's Porter Cheese / Caramelized Onion / House-made Pickles / Aioli	

Desserts

Sister Schubert Beignet	\$6
Sour Cream Gelato / Blackberry Coulis	
Smoked Creme Brulee	\$6

Libations

Fresh Squeezed Mimosa	\$4
Dom Pierre / Fresh Squeezed Orange Juice / Gran Gala	
Bloody Mary	\$5
House made mix / Old Dominic	

Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness