

11am-2pm

Saturday & Sunday Brunch

11am-4pm

Biscuits with...

- Sausage / Egg / Cheese \$7
- House Cured Bacon / Egg / Cheese \$6

Plates

- Chorizo Scrambler \$9
Eggs / Onion / Bell Pepper / Pepper Jack
- Quiche \$9
Chef's Choice / With House Salad
- Mister Crunch \$10
House Cured Bacon / Mornay Sauce / Open Face Sandwich
- Waffle De Jour \$10
Chef's Daily Choice
- House Smoked Pastrami Hash Skillet \$10
Egg / Toast
- Bagel & Lox \$11
House Smoked Salmon / Pickled Onion / Tomato Jam / Fried Capers / Cream Cheese
- Pancakes & Ribs \$12
4 Bones / 2 Flap Jacks / BBQ Maple
- Mississippi Pot Roast \$13
Jalapeno Corn Bread / Potato / Carrot
- Crab Cake Benedict \$15
Poached Egg / Dill Hollandaise
- Shrimp & Grits \$16
Andouille / Smoked Tomato pan gravy
- ½ lb House Ground Burger \$15
Achilles Porter Cheese / Caramelized Onion / House-made Pickles / Aioli

Desserts (Change monthly ~ See Server)

Brunch Libations

- Fresh Squeezed Mimosa \$5
Dom Pierre / Fresh Squeezed Orange Juice / Gran Gala
- Bloody Mary \$5
Chef's Mary mix / Old Dominic

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