



Brunch Menu

Fresh Squeezed Blood Orange Mimosa 12

Appetizers and Salads

Potato Leek Soup 9

Truffle Parmesan Pommes Frites 7.5

Baby Greens, Granola Crisps, Goat Cheese, Cranberry-Honey Vinaigrette 8

Cornmeal Fried Oyster Salad - Baby Red Romaine, Mâche and Baby Arugula, Creamy Remoulade Vinaigrette 12

Crispy Flatbread, Chicken Liver Mousse, Red Onion Marmalade and Frisée
tossed in Warm Bacon Vinaigrette 12

Snow Crab with Avocado Cocktail Sauce 16

Frito Misto with Spicy Saffron Aioli and Tapenade 12

Entrees

Crab and Crawfish Omelet with House Made Lemon Herb Ricotta and Crispy Garlic Potatoes 17

Eggs Benedict, Creamed Spinach, Prosciutto Ham and Béarnaise with Mixed Fruit 15

Farmer's Market Buttermilk Waffles with Fruit Compote 12
Additional ~ Fried Chicken 8

Apple Cheddar Pancakes with Maple Syrup 14

Fried Belzoni Catfish, Tasso Fritters, Fresh Jalapeño Slaw, Tabasco Chive Butter Sauce 17

Smoked Duck Confit Hash with Maple Glazed Grilled Country Ham, Amish Pepper Jam, Pecans,
Sunny-Side-Up Emerald Glen Egg and White Cheddar Biscuit 18

Grilled Burger with Roasted Tomatoes, Aioli and Munster Cheese with Pommes Frites 14

Flat Iron Steak with Blue Cheese Butter and Pommes Frites 16

Additional to Any Dish ~ Emerald Glen Farm Fresh Egg ~ 4

For the Young People

Macaroni and Cheese 8

Pizza Margherita 12

Pancakes with Maple Syrup 12

Sides 4.50

Benton's Bacon * Spicy Sausage * Stone Ground Grits
Mixed Fruit * Pommes Frites/Fingerling Potatoes

Made In House Breads 3.75

White Cheddar Biscuits with Honey Butter

House Made Sour Dough Toast with Blackberry Cream Cheese

Desserts

Fresh Coconut Cake with Chocolate Sauce 8 * Praline Chocolate Cake 8

Traditional Crème Brulée 8 * Pistachio Ice Cream 6.50

Will Uhlhorn – Executive Chef

Charles Robb, Jr. – Sous Chef

Kevin Ramquist – Sous Chef

Every ingredient is not listed in the descriptions above; please ask if you have questions or special dietary needs
Twenty Percent May Be Added to Parties of Six or Larger