

Brunch Menu - Served Sundays 11am to 3pm

STARTERS

- Blue Crab Dip 15**

Served with Wonton Chips
- Spinach & Artichoke Dip 14**

Served with Tortilla Chips
- 1/2 lb Crab Claws 24**

Your Choice of Fried or Sauteed with White Wine and Garlic
- Calamari 16**

Lightly Dusted and Fried, Tossed with Parsley and Lemon, Mango Habanero Sauce

- Cajun Egg Rolls 15**

Shrimp, Crawfish, Andouille Sausage, Cream Cheese
- Meat & Cheese Board 16**

Prosciutto, Hot Capicollo, Manchego, Honey Drizzled Brie, Smoked Gouda, Seasonal Fruit, Spiced Pecans, Crackers
- House Made Focaccia 3**

Jalapeno Cheddar Focaccia with Whipped Butter

SOUP & SALAD

- Seafood Gumbo**

Cup 7 Bowl 10
- Ginny Lane House Salad**

Spring Mix, Cherry Tomatoes, Bacon, Cucumber, Cheddar Cheese, Egg, Croutons  
Side 4 Full 8

- Pecan, Pear & Goat Cheese Salad 14**

Spring Mix, Pecans, Pears, Goat Cheese Crumbles, Strawberries, Raspberry Vinaigrette
- Peach & Arugula 14**

Grilled Peaches, Arugula, Feta Cheese, Heirloom Tomatoes, Toasted Almonds, Citrus Vinaigrette

Add: Chicken 7 - Shrimp 8 - NY Strip 12 - Grouper 7

BRUNCH FARE

- Southern Style Eggs Benedict 16**

Poached Eggs, Cheddar Grits, Applewood Smoked Bacon, Green Beans, Hollandaise Sauce
- Southern Comfort 16**

Sausage Gravy and Biscuit, Two Eggs Any Style, Link Sausage, Cheddar Grits
- Shrimp & Grits Bowl 16**

Cheddar Grits, Andouille Sausage, Creole Cream, Tomatoes, Two Eggs Any Style
- Berry French Toast 14**

Texas Toast, Fresh Blueberries, Pecans, Strawberry Compote, Two Eggs Any Style, Bacon
- Steak & Eggs 18**

6 oz New York Strip, Two Eggs, Potato Hash, Green Beans, Biscuit, Demi Glaze
- Ginny Lane Breakfast Burger 14**

Choice of Cheddar or Provolone Cheese, Fried Egg, Bacon, Mayo, Brioche Bun

- B.E.S.T. Sandwich 12**

Bacon, Scrambled Eggs, Spinach, Fried Green Tomato, Garlic Aioli on Ciabatta Bread. Served with Side of Fruit
- Pan Seared Grouper Sandwich 16**

Lettuce, Tomato, Onion, Tartar Sauce, Ciabatta Bread
- Crab Cake & Fried Green Tomaotes 14**

Served with Cheddar Grits and Remoulade
- Avocado Toast 12**

Freshly Sliced Avocado, Goat Cheese, Spinach, Tomato, Spiced Nuts, Bacon Jam, and Honey. Served with a Side of Fruit
- Crab & Spinach Omelette 16**

Lump Crab, Spinach, Mozzarella Cheese
- Steak & Cheese Omelette 16**

Beef Tenderloin Bites, Bell Peppers, Onions, Mozzarella
- Three Cheese Omelette 14**

Mozzarella, Cheddar and Feta

BAR SPECIALS

\$1 Traditional Mimosas & \$3 House Bloody Marys

COCKTAILS

- Strawberry Mimosa 3**  
Strawberry Puree, Champagne
- Lavender Mimosa 3**  
Lemon Juice, Lavender Syrup, Champagne
- Traditional Bellini 3**  
Peach Puree, Champagne
- Bloody Maria 11**  
Tanteo Habanero Tequila, Bloody Mary Mix
- Irish Coffee 6**  
Jameson Irish Whiskey, Baileys, Fresh Brewed Coffee
- Limoncello Lemonade Spritz 12**  
Caravella Limoncello, Lemonade, Sparkling Water, Champagne
- Espresso Martini 12**  
Wheatley Vodka, Owens Espresso Mix, Coffee Liqueur  
Add Baileys \$1


- Chocolate Martini 12**  
Wheatley Vodka, Baileys, Chocolate Liqueur, Chocolate Syrup
- Passion Fruit Margarita 12**  
Casamigos Blanco Tequila, Triple Sec, Passion Fruit Puree, Lime Juice
- Bushwacker 14**  
Blue Chair Bay White and Coconut Rum, Creme de Cacao, Kahlua, Bailey's, Ice Cream  
Add a Floater \$3
- Bailey's Banana Colada 12**  
Blue Chair Bay White Rum, Bailey's, Creme de Banana, Pina Colada
- Key Lime Colada 12**  
Blue Chair Bay Key Lime Rum Cream, Pina Colada Mix, Graham Cracker Rim
- Peach White Sangria 10**  
Moscato, Peach Puree, Fresh Lime


WINE & BUBBLES

- Twenty Acres, Chardonnay, CA '21 9/38**
- Carmel Road, Unoaked Chardonnay, CA '22 10/38**
- La Fiera, Pinot Grigio, Italy '22 9/34**
- J Vineyards, Pinot Gris, CA '22 11/42**
- Firesteed, Willamette, Oregon '22 11/40**
- Stoneleigh, Marlborough, NZ '22 12/46**
- The Beach, Whispering Angel, France '22 11/42**

- Unshackled, Sparkling Rose, CA '18 11/42**
- Foris Vineyards Moscato, OR '23 10/38**
- RELAX Riesling, Germany '22 9/24**
- Los Monteros Cava NV, Spain 9/34**
- La Marca Prosecco, Italy NV 11/42**
- Poggio Costa Prosecco Brut, Italy 10/38**
- Graham Beck Bliss Nectar, South Africa NV 55**

BEER

- 30A Blonde Ale**  
Grayton Brewing Company, Santa Rose, FL
- Something Cold Blonde Ale (16 oz Can)**  
Edmund's Oast Brewing, Charlston, SC
- Blood Orange Berliner Weisse**   
Goat Island Brewing, Cullman, AL
- Hazy Little Thing IPA**  
Sierra Nevada Brewing, Chico, California

- Half-Time Hefeweizen Ale**   
Red Clay Brewing Company, Opelika, AL
- Angry Orchard Hard Cider**  
Boston Beer Company, Walden, New York
- Guinness Irish Stout**  
Guinness Brewery, Dublin, Ireland
- Mangrove Pale Ale**  
Oyster City Brewery, Apalachicola, Florida