

# BRUNCH

10AM-3PM  
SAT/SUN

\$35 Mimosas kits

## Fried Chicken and Gravy Sandwich \$15

buttermilk fried chicken breast, house gravy, sunny side egg, house-made buttermilk biscuit, served with savory potatoes

## Breakfast Enchiladas \$14

three corn tortillas stuffed with cheese, served over a bed of red peas, two eggs any style, topped off with tomato gravy, crema fraise, scallions

## Shrimp & Grits \$15

bacon, mushrooms, sauteed shrimp, scallions, white wine cream sauce, served over cheesy grits

## Lobster Omelette \$15

white cheddar cheese, lobster, bacon, champagne béchamel sauce, served with savory potatoes and choice of toast

## Mushroom Omelette \$14

spinach, maitake mushrooms, goat cheese, served with savory potatoes and choice of toast

## Wake Me Up \$12

Any style eggs, choice of meat, and toast served with savory potatoes

# LUNCH

## P.B.L.T. \$14

pork belly, boston lettuce, roasted tomato, serrano cilantro aioli, on texas toast, served with choice of house fries

## Sunrise Burger \$14

two patties, pork belly, garlic aioli, white american cheese, topped with sunny side up egg, served on a brioche bun

## Birria Grilled Cheese \$13

short rib, american cheese, cheddar, muenster cheese, served on a grilled panini

# SIDES

## Toast \$4

## Cornbread \$8

## Mac and Cheese \$8

## Links \$4

(choice of bacon, chicken, or pork)

## Banana Pecan Pancakes \$13

two buttermilk pancakes served with fresh bananas, pecans, topped with praline sauce

## Crab Benedict \$15

crab cakes served on two half english muffins, poached eggs, topped with roasted pimento hollandaise, served with savory potatoes

## Drunken French Toast \$14

tequila infused french toast, berry compote, rompope pastry cream served with don julio maple syrup

## Avocado Toast \$14

avocado smash, jicama-carrot slaw, poached eggs, topped with pepita pesto hollandaise, on wheat toast, served with savory potatoes

## Shrimp and Chorizo \$14

sautéed cajun shrimp, chorizo, bacon, topped with savory potatoes and choice of toast

## Chilaquiles. \$15

corn tortillas mothered in house red salsa, grilled chicken, black beans, crema, cotija cheese, avocado, scallions, topped with two any style eggs

## Shrimp Po Boy \$14

beer battered shrimp, lettuce, tomato, special sauce, served on a hoagie bun

## House Salad \$14

baby spinach, roasted pecans, pomegranate seeds, hard boiled egg, fried chicken breast, cinnamon croutons, served with maple vinaigrette

## Wings \$14

One dozen served with ranch, choice of nashville hot or smoked bbq

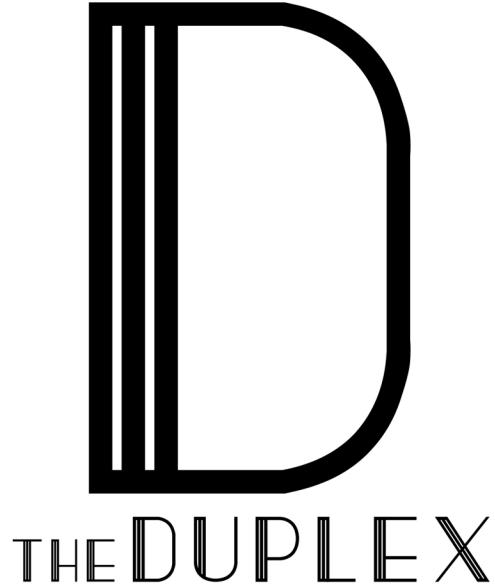
## Fruit \$4

## Savory Potatoes \$5

## Plain Buttermilk Pancakes \$5

## House Fries \$6

(choice of ranch, cajun or garlic parm)



## BRUNCH COCKTAILS

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### **Aperol Spritz \$13**

aperol, cointreau, orange bitters, sparkling wine and soda

### **Bloody Mary \$12**

bloody mary mix, vodka, fruit garnishes, beef jerky

### **Dance Happy \$13**

flor de cana rum, lemon, ginger, black berries, orgeat, acacia honey, bitters

### **Bonfire \$12**

banhez mezcal, jalapeno pineapple syrup, lime, pineapple

### **Bonfire Pitcher \$52**

banhez mezcal, jalapeno pineapple syrup, lime, pineapple, serves 5-6

### **Fresh Espresso Martini \$13**

vodka, espresso syrup, fernet, cream, fresh mint

### **Margarita \$12**

cimarron blanco tequila, cointreau, lime, passion fruit

### **Margarita Pitcher \$52**

cimarron blanco tequila, cointreau, lime, passion fruit, serves 5-6

### **Mimosa Kit \$35**

one bottle of cava, two choices of juices

### **The Duplex Mimosa \$12**

cointreau, orange juice, cava

### **Dreamsicle \$13**

brandy, mezcal, crush orange soda pop syrup, citrus, egg white