

Brunch Menu

15% GRATUITY IS ADDED TO ALL CHECKS

Shareable Snacks:

SMOKED CHICKEN WINGS: 1 LB. OF OUR SIGNATURE HOUSE SMOKED WINGS, SERVED WITH CELERY AND YOUR CHOICE OF RANCH OR BLUE CHEESE \$12 (EXTRA DRESSING \$0.5)

FRIED WAFFLE BALLS: THE SAME YUMMY WAFFLE BALLS THAT COME WITH OUR CHICKEN AND WAFFLES, JUST SERVED AS A SNACK WITH HONEY BUTTER & SYRUP \$9

FRIED GREEN TOMATOES: CRISPY HAND BREADED GREEN TOMATOES, LAYERED WITH HOMEMADE PIMENTO CHEESE, FINISHED WITH ROASTED GARLIC RANCH, AND A SIDE OF BACON JAM \$10 

BISCUITS & JAM: 4 BUTTERMILK BISCUITS SERVED WITH HOMEMADE MIXED BERRY JAM & HONEY BUTTER \$6

More Brunchy, Less Lunchy Entrees:

FLAPJACK "CHARCUTERIE" BOARD: SILVER DOLLAR PANCAKES SERVED "CHARCUTERIE" STYLE WITH BACON, SAUSAGE, HOMEMADE MIXED BERRY JAM, APPLE BUTTER, SYRUP \$13 

PETE'S "FAT KID" BREAKFAST SANDWICH - TOASTED BRIOCHE BUN STUFFED WITH PULLED PORK, BACON, BREAKFAST SAUSAGE, FRIED EGG, AND CHEESE. DRIZZLED WITH BOURBON BBQ SAUCE, SERVED WITH HASH BROWNS AND FRUIT - \$15 

FELIX'S CHILAQUILES VERDE: ROASTED TOMATILLO & POBLANO SALSA TOSSED WITH TORTILLA CHIPS, SCRAMBLED EGGS, PULLED CHICKEN, TOPPED WITH RED ONIONS AND COTIJA CHEESE \$15

SMOTHERED AND COVERED: 2 BUTTERMILK BISCUITS, SAUSAGE PATTIES, COUNTRY SAUSAGE GRAVY, SCRAMBLED EGGS AND HASH BROWNS \$14 

EGGS BLACKSTONE*: ENGLISH MUFFIN TOPPED WITH CHOICE OF FRESH SLICED OR FRIED GREEN TOMATOES, POACHED EGGS, HOLLANDAISE, AVOCADO MASH, WITH FRUIT AND HASH BROWNS \$14

CAJUN SALMON CAKE BENE*: HOMEMADE CAJUN SALMON CAKES, ENGLISH MUFFIN, POACHED EGGS, GARLICKY SPINACH, CAJUN HOLLANDAISE, HASH BROWNS AND FRUIT \$17

CHICKEN FRIED STEAK: DEEP FRIED STEAK OVER HASH BROWNS, SMOTHERED IN COUNTRY SAUSAGE GRAVY, SERVED WITH SCRAMBLED EGGS AND FRESH FRUIT \$16 

GARDEN OMELET: SPINACH, TOMATOES, PEPPERS, AND WHITE CHEDDAR, SERVED WITH HASH BROWNS \$14
ADD: AVOCADO MASH, BACON, OR SAUSAGE \$2(EACH)

More Lunchy, Just as Brunchy Entrees:

SMOKED WINGS ENTRÉE: 1 LB. OF OUR SIGNATURE SMOKED WINGS, SERVED WITH CELERY, YOUR CHOICE OF RANCH OR BLUE CHEESE & A CHOICE OF HASH BROWNS, GRITS, OR COLLARDS \$16 (EXTRA DRESSING \$0.5)

NOT YOUR "BASIC" AVOCADO TOAST: THICK TEXAS TOAST, LETTUCE, AVOCADO MASH, FRIED EGG, FRESH TOMATOES (SUB FRIED GREEN FOR \$2), SALSA VERDE, COTIJA CHEESE, SERVED WITH FRESH FRUIT & HASH \$15

JALAPENO BRINED FRIED CHICKEN SANDWICH: JALAPENO BRINED CHICKEN BREAST FRIED CRISPY AND TOPPED WITH OUR HOMEMADE PICKLES, LEAF LETTUCE, ROASTED GARLIC RANCH, SERVED WITH A SIDE OF HASH BROWNS, GRITS, OR COLLARDS \$14
ADD: SLICED AMERICAN CHEESE \$1, BACON \$2, FRIED EGG \$2

SHRIMP AND GRITS: OUR FAVORITE HANGOVER CURE; CHEDDAR GRITS, SHRIMP, ANDOUILLE SAUSAGE, CHERRY TOMATOES, POBLANO PEPPER & RED PEPPER MIX - \$16 

CHICKEN AND WAFFLES SKEWERS: NUGGETS OF MARINATED FRIED CHICKEN, FRIED WAFFLE BALLS, COLLARD GREENS, BOURBON MAPLE SYRUP \$14 

Sides: \$6

TWO EGGS, ANY STYLE*

SAUSAGE PATTIES 

SMOKED BACON 

HASH BROWNS

COLLARD GREENS 

CHEDDAR GRITS

TOAST (BRIOCHE) \$4

PLASTIC CUTLERY \$1

SIDE RANCH, BLUE CHEESE, OR HONEY MUSTARD \$0.5

BRUNCH FEATURES:

MONDAY - FRIDAY: \$6 MIMOSAS, \$8 BLOODY MARYS

SATURDAY & SUNDAY:

\$14.99 (PER PERSON)

BOTTOMLESS MIMOSAS

(WITH THE PURCHASE OF AN ENTRÉE)



ITEMS COOKED WITH PORK PRODUCTS (ASK SERVER FOR DETAILS)

* COOKED TO ORDER, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS