



BRUNCH | BUFFET MENU

MAIN COURSE

Select 2:

BUTTERMILK PANCAKES

Maple Syrup, Whipped Butter

SPICY LOW COUNTRY SHRIMP AND GRITS

Spicy Andouille Sausage, Sautéed Shrimp, Roasted Tomato, Chipotle, Scallions, Cheese Grits
(Additional \$3.50, per person)

BISCUITS & SAUSAGE GRAVY

Buttermilk Biscuits, House Gravy

CHICKEN & WAFFLES

Buttermilk Fried Chicken, Mini Waffles, Whipped Butter, Maple Syrup

SOUTHERN BUTTERMILK CHICKEN TENDERS

Fries, Honey Mustard, and Barbecue Sauce

12-HOUR SHORT RIB HASH

Beer Braised Short Rib, Breakfast Potatoes, Sautéed Peppers and Onions, Scallions,
Cheddar Cheese, Sriracha Remoulade
(Additional \$4.00, per person)

FRENCH TOAST

Challah, Powdered Sugar, Maple Syrup

(Upgrade to our seasonal option for an additional \$1.50 per person; please inquire for the current selection)

TRADITIONAL SIDES

Includes:

SCRAMBLED EGGS

BREAKFAST POTATOES OR CHEESE GRITS

SAUSAGE LINKS OR APPLEWOOD SMOKED BACON

Sausage available in chicken or pork

(Upgrade to offer 2 options for an additional \$2.50, per person)

FRESH FRUIT

Upgrade to add a toppings bar for eggs and/or grits, including diced bacon, shredded cheese, and scallions
(Additional \$2.50, per person)

PRICE: \$34.95, PER PERSON

All food and beverage charges are subject to state sales tax, 20% service charge, and a 6% administrative fee.

Pricing is based on a minimum of 18 guests, valid for 2 hours, and available exclusively on Saturday and Sunday during posted brunch hours.

The amount billed will be based on the guaranteed guest count. For health and safety, to-go food is not permitted.

Please note that the FDA advises that consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of contracting a food borne illness, especially if you have certain medical conditions.