



PLATED BRUNCH | 3 COURSE MENU | \$39.95, PER PERSON

FIRST COURSE

Served family style

BUTTERMILK BISCUITS (V)

With Whipped Butter and Assorted Jam

CHEESE FRIES

Crispy Fries, Beer Cheese, Diced Bacon, Scallions, Ranch

SECOND COURSE

Guests to select from the following:

THE SOUTHERNER

Buttermilk Biscuits topped with Scrambled Eggs and Sausage Gravy, served with Pork Sausage, Potato Hash, and Cheese Grits

SOUTHERN BUTTERMILK CHICKEN TENDERS

BBQ Sauce, Honey Mustard, Fries

MILLION DOLLAR OMELET

Egg White Omelet With Spinach, Mushroom, Onion, Red Pepper, Ground Turkey, Feta, Fresh Fruit Salad, Yogurt

AMERICANA BURGER

American Cheese, Lettuce, Tomato, Onion, Dill Pickles, Not-So-Secret Sauce, Fries
(Optional gluten-free bun: \$2.00, or Impossible Burger Patty: \$6.00)

12 HOUR SHORT RIB HASH

Scrambled Eggs, Braised Short Rib, Potatoes, Red Pepper, Red Onion, Scallions, Cheddar Cheese, Sriracha Remoulade

TAVERN BREAKFAST

2 Scrambled eggs, Bacon or Sausage, Cheese Grits, Breakfast Potato Hash

WEDGE SALAD WITH CHICKEN

Grilled Chicken, Iceberg Lettuce, Marinated Tomatoes, Smoked Bacon, Blue Cheese Dressing, Scallions

THIRD COURSE

Select 2 to share:

OREO CHEESECAKE | RED VELVET CAKE | PEANUT BUTTER MOUSSE CAKE | KEY LIME PIE

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

Pricing is per guests and is valid on Saturday and Sunday for events starting prior to 3:00pm and lasting approximately 2 hours.

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.