

BRUNCH



FROM HOME

STARTERS

CHICKEN & PANCAKES / \$15

mini johnnycakes with popcorn chicken, jalapeno and raspberry infused maple syrup

BISCUITS AND GRAVY / \$12

HOMEmade biscuits, maple-sage sausage, traditional gravy and house made pickles

HOMEMADE DOUGHNUTS / \$13

four mini doughnuts tossed in citrus sugar served with a soy caramel

TATER TOT FRITTERS / \$12

served with an Alabama white sauce

BOWL OF FRIES / \$8

served with a trio of dipping sauces

GENERAL TSO'S BRUSSELS SPROUTS / \$12

FLATBREADS AND SANDWICH

sandwiches served with fries, salad or hashbrown casserole

SMOKED SALMON FLATBREAD / \$14

HOMEmade cured salmon, boursin cheese, red onion, tomatoes, capers and dill

BEC FLATBREAD / \$16

havarti cheese, onion jam, bacon, cheese curds and two sunny side up eggs

AMERICAN MONSIEUR / \$17

andouille sausage, cheddar, peppers and onions on texas toast smothered with a spicy cheese sauce and candied jalapenos

THE HOMEWICH / \$16

folded herb studded scrambled eggs, bacon and havarti served on an english muffin

SHRIMP WRAP / \$18

with romaine, pickled onions, chopped tomatoes and a tomatillo salsa

THE HOME HOT DOG / \$13

HOMEmade BBQ and cheese sauce with fried onions on a pretzel roll

SANDWICHES CONTINUED

served with fries, salad or hashbrown casserole

THE HOME BURGER / \$15

onion jam, mushrooms, bacon and boursin cheese on a brioche bun

THE PATTY MELT / \$14

HOMEmade cheese sauce, fried onions and a smoked tomato aioli on rye toast

FRENCH ONION GRILLED CHEESE / \$14

sautéed onion mix with onion jam, cheddar and havarti cheese on sour dough toast with a cup of tomato soup

SALADS & ENTREES

SPINACH SALAD / \$13

topped with candied walnuts, roasted beets and fried goat cheese

GRILLED CHICKEN SALAD / \$17

arugula with a spiced orange fluff dressing, roasted sweet potatoes and candied hazelnuts

HUEVOS RANCHEROS / \$16

corn tortillas with feta cheese, black beans, tomatillo salsa and two eggs

SHRIMP AND GRITS / \$27

with andouille sausage, fresh herbs and white wine over cheesy grits

FRENCH TOAST CASSEROLE / \$15

chai infused, layered french toast casserole topped with a walnut streusel crumble

SALMON BENNY / \$18

salmon cakes, griddled tomatoes, poached eggs and a dill hollandaise on english muffins

SOUTHERN BENNY / \$17

roasted poblanos, poached eggs, biscuits and a sausage gravy

CHICKEN & WAFFLE MAC AND CHEESE / \$16

HOMEmade cajun cheese sauce and crispy chicken topped with crumbled Ashley's waffle cones and bruleed maple sugar

BUFFALO CHICKEN MAC AND CHEESE / \$14

topped with crumbled blue cheese

