

BRUNCH FROM HOME

STARTERS

CHICKEN & PANCAKES / \$19

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

BISCUITS AND GRAVY / \$15

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

HOMEMADE DOUGHNUTS / \$14

four mini doughnuts

SHRIMP RANGOON EMPANADAS / \$18

served with a mango duck sauce

TATER TOT FRITTERS / \$13

served with an Alabama white sauce

GREEK STYLE GUACAMOLE / \$18

topped with kalamata olives, garlic marinated tomatoes, crumbled feta, arugula and a balsamic reduction with HOMEmade corn chips

BOWL OF FRIES / \$9

served with a trio of dipping sauces

GENERAL TSO'S BRUSSELS SPROUTS / \$14

SANDWICH

sandwiches served with fries, salad or hashbrown casserole

BREAKFAST POPEYE'S SANDWICH / \$18

crispy fried chicken with crisp HOME cured pickles, bacon, spicy mayo and a fried egg on a buttered brioche bun

THE HOMEWICH / \$16.5

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

SHRIMP SALAD WRAP / \$21

sweet chili mayo dressed shrimp salad with pickled carrots, mango and romaine lettuce in a wrap

THE HOME HOT DOG / \$16

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

KT'S GRILLED CHEESE

& TOMATO SOUP / \$15

cheddar, smoked mozzarella, arugula, pico de gallo and honey balsamic on country white bread served with a cup of tomato soup

SANDWICHES CONTINUED

served with fries, salad or hashbrown casserole

AHI TUNA MELT / \$21

HOMEmade yellowfin tuna salad with arugula, cheddar cheese and potato chips on Rye bread

THE HOME BURGER / \$19

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

PATTY MELT / \$16

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

SALADS & ENTREES

SPINACH SALAD / \$15

tossed in a honey balsamic topped with candied walnuts, roasted beets and fried goat cheese

SHRIMP STREET CORN CAESAR SALAD / \$26

chili dusted shrimp over a mix of romaine and baby kale dressed with a spicy caesar dressing topped with roasted corn, cotija cheese and buttermilk croutons

BEC FLATBREAD / \$20

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

MAPLE SAUSAGE FLATBREAD / \$22

HOMEmade maple sausage, onion jam and smoked mozzarella on a cauliflower crust topped with arugula and a roasted corn-blueberry salsa

HUEVOS RANCHEROS / \$19

corn tortillas with cotija cheese, black beans, salsa and two eggs

FRENCH TOAST CASSEROLE / \$16

layered french toast casserole of the day served with whipped cream and maple syrup

BLACKENED SHRIMP BENNY / \$22

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

SOUTHERN BENNY / \$20

pecan wood smoked bacon, poached eggs, biscuits & a sausage gravy

CHICKEN & WAFFLE MAC AND CHEESE / \$19

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

BUFFALO CHICKEN MAC AND CHEESE / \$18

topped with crumbled blue cheese