

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 cake style doughnuts

TATER TOT FRITTERS / \$13

served with an Alabama white sauce

ROASTED TOMATO SOUP / CUP \$6 BOWL \$12

SWEET POTATO BISQUE / CUP \$8 BOWL \$16

CAESAR STYLE DEVEILED EGGS / \$12

classic Caesar seasoned egg yolk, topped with crispy parmesan and anchovy

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 & GRITS" BURGER / \$21

HOMEmade shrimp and grit style burger with crispy andouille, chipotle aioli and a red cabbage Texas slaw on a brioche bun

THE HOME HOT DOG / \$16

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

GRILLED CHEESE & TOMATO SOUP / \$15

red wine infused goat cheese, muenster cheese and granny smith apples on country white bread served with a cup of tomato soup

SANDWICHES CONTINUED

served with fries, salad or hashbrown casserole

BLACK BEAN VEGGIE WRAP / \$16

HOMEmade black bean patty with pickled peppers, spinach, feta and a honey-mustard spread

THE HOME BURGER / \$19.5

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

PATTY MELT / \$17

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

BLACKENED CHICKEN "WEDGE" SALAD / \$25

chopped romaine mixed with baby kale tossed in a creamy gorgonzola dressing topped with crumbled bacon, garlic marinated tomatoes and pickled peppers

BEC FLATBREAD / \$20

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

"CHARCUTERIE" FLATBREAD / \$21

mozzarella, brie and fig jam on a cauliflower crust topped with arugula, apples, pickled cranberries and a red wine syrup

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