

S E R V E D
W E E K E N D S
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The Grateful Gourmet

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P R E S E N T S : B R U N C H

FRIENDS WITH BENNIES
AND BEYOND

Bertha’s Bennie: Signature Pimiento Cheese, in-house Hand Carved Ham on Top of Beautifully Toasted Specialty Bread with Hollandaise & Home Fries **\$18**

King Biscuit Flower Hour: Signature house made Sausage in a Peppery, Creamy Gravy atop Housemade Buttermilk Cream Biscuits with 2 eggs your way & Crispy Potatoes. **\$17**

Huevos your Wayvo: 2 Eggs your way, Choice of Meat and Home Fries and your Choice of Bread **\$15**

THE OTHERS

Shake your Bones Shakshuka: Eggs poached in a Savory roasted tomato sauce with peppers, onions, seasoned to perfection. Topped with Bulgarian Feta and Herbs served with Flat Bread to enjoy every last bit. **\$21**

The Situation French Toast: Bourbon Vanilla Bean Custard soaked Challah Texas Toast layered with Dulce de Leche and topped with Crumble **\$16**

Seasonal Breakfast Sarnie/ Omelette:
Check with your server about the freshest Brunch sarnie available this week!

PLEASE WELCOME TO THE MAIN STAGE - PLEASE WELCOME TO THE MAIN STAGE

WHERE THE
GREENS GROW

Signature Caesar’s Groove: Romaine lettuce Tossed in a Homemade Caesar Dressing & Large Crispy Croutons Topped with Quartered Farm Fresh Eggs & Parm **\$14 Add Protein - Shrimp \$6 Chicken \$5**

Seasonal Special Salad
Side of Spring Greens \$5
Full Side Spring greens with Tomatoes \$7

SOUP & SIDES

Soup of the Day
Cup \$6 Bowl \$8

Celestial 7 Mac & Cheese
Side **\$6 Full \$12**

Biscuit \$3 Brioche Toast \$3

Crispy Potatoes \$5 (add \$1.00 Dilly, Salt & Vin, Truffle Parm, Old Bay)

Bacon \$6 Sausage \$6 Pork Roll \$6
Sausage Gravy \$7

SARNIES

Gettin Figgy with It Toastie: Coastal Cheddar & Gruyere Paired with Fig Jam and Aged Prosciutto on Texas Brioche. Served with Gourmet Chips **\$16**

Queen Brie Toastie: Creamy French Brie, Havarti & Seasonal Preserves on artisan bread Served with weekly house side or artisan chips. **\$16**

Croque Alley Monsieur/ Madame: Think of your favorite grilled ham and cheese while looking at the Eiffel tower! A lush Mix of Gruyere, French Ham and Mornay Sauce. Served with dressed French Greens Mr. **\$16** Mrs. topped with Egg **\$17**

Busted Flat Burger Double Smash Burger with Cooper Sharp, Bacon, Mayo and Cherry Pepper Relish on a toasted Brioche Bun. Served with house side or artisan chips **\$19**

Upgrade your side upcharge : Mac and cheese \$4
Crispy Potatoes \$4 Greens \$3

BEVVIES

Bottled Water **\$3.5** Sparkling Water **\$3.5**
Gourmet Sodas **\$4**
Drip coffee **\$4** Tea **\$3** Iced Tea **\$4**
Espresso **\$4** Latte **\$6**
Weekly Mocktail Market Price
Signature Bloody Mix **\$5 Glass Carafe \$15**
Fresh Squeezed Juice **\$5 Glass Carafe \$15**