

# BRUNCH



# FROM HOME

## STARTERS

### CHICKEN & PANCAKES / \$17

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

### TATER TOT FRITTERS / \$12

served with an Alabama white sauce

### GRAVLAX TARTARE / \$14

HOMEcured salmon on grilled sourdough toast with fresh tomato and a bonito cream cheese

### BOWL OF FRIES / \$8

served with a trio of dipping sauces

### GENERAL TSO'S BRUSSELS SPROUTS / \$13

## SANDWICH

sandwiches served with fries, salad or hashbrown casserole

### BREAKFAST POPEYE'S SANDWICH / \$17

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

### THE HOMEWICH / \$16

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

### YELLOWFIN TUNA BURGER / \$20

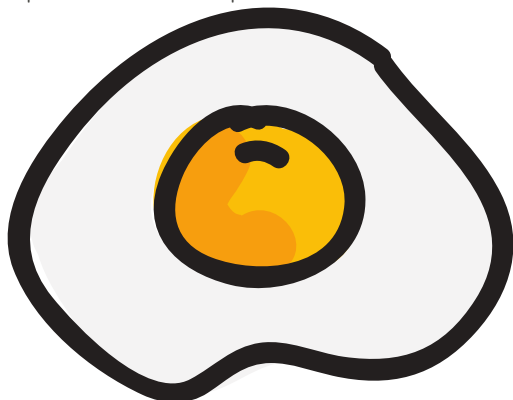
on a brioche bun with bibb lettuce, pickled carrots, grilled peaches and a sweet chili ranch sauce

### THE HOME HOT DOG / \$14

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

### GRILLED CHEESE & TOMATO SOUP / \$15

cheddar cheese, pickle slaw and a bourbon-buffalo sauce on sourdough bread served with a cup of tomato soup



## SANDWICHES CONTINUED

served with fries, salad or hashbrown casserole

### THE HOME BURGER / \$17.5

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 / \$13

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

### CAJUN SHRIMP STREET CORN SALAD / \$21

chopped romaine tossed in a spicy Caesar dressing topped with roasted corn, cotija cheese and HOMEmade buttermilk biscuit croutons

### BEC FLATBREAD / \$17

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

### SUMMER FLATBREAD / \$19

grilled peaches, roasted corn and brie cheese on a cauliflower crust topped with fresh arugula and a chili crunch

### HUEVOS RANCHEROS / \$16

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

### FRENCH TOAST CASSEROLE / \$15

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

### COD CAKE BENNY / \$18

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

### SOUTHERN BENNY / \$17

roasted poblanos, poached eggs, biscuits & 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

