

Entrées

Liege Waffles powdered sugar, seasonal fruit topping or chocolate. \$11 / Single Waffle. \$6

Brunch Sandwich scrambled egg, sausage, pimento cheese, country white bread, side of homefries. \$12

Eggs Benedict* tomato herb hollandaise, seasonal fruit.

- with Canadian bacon \$12
- with house made crab cakes \$16

Omelette of the Day, seasonal fruit. \$12

Vegetable Frittata of the Day, seasonal fruit. \$11

Shrimp & Grits* poached eggs, stone ground grits, cajun spiced peppers & onions, white cheddar. \$14

Chorizo Chilaquiles* poached eggs, tortilla chips tossed with salsa verde, onion, poblano peppers, queso fresco. \$14

Southern Fried Chicken & Waffles boneless thigh, jalapeno cheddar cornbread waffle, bacon gastique. \$14

Crispy Duck Leg Confit* arugula salad with local tomatoes, olive oil poached potatoes, champagne vinaigrette, sunnyside up eggs. \$14

Farro Salad arugula, local tomatoes, cucumber, fresh corn, feta, green goddess dressing. \$10

- with grilled chicken or portabella. \$13
- with pan seared salmon. \$15

Moules Bowl

P.E.I. mussels with choice of sauce, crusty bread. One pound \$14 / Larger size with Brugge frites. \$20

- **Classic White Wine** shallots, garlic, cream
- **Red Curry** coconut milk, lime juice, basil, cilantro
- **Prosciutto** roasted garlic tomato broth, lemon, parmesan
- **Fromage** garlic, shallots, bacon, spinach, bleu cheese, beer

Prix Fixe Brunch

Choice of Entrée, Side Dish and Brunch Beverage

Entrée

Eggs Benedict with Crab Cakes, Chorizo Chilaquiles, Crispy Duck Leg Confit, Shrimp & Grits, Chicken & Waffles **or** Brunch Special
\$25

Liege Waffles, Brunch Sandwich, Frittata, Omelette **or** Eggs Benedict with Canadian Bacon
\$21

Side Dish

Potato Gratin, Sausage, Bacon, Canadian Bacon, Grits **or** Granola & Yogurt

Beverage

House Mimosa, House Bloody Mary, glass of Champagne **or** Sparkling French Hard Cider

à la Carte

Granola & Yogurt Cup \$3.50 Bowl \$5

Applewood Smoked Bacon. \$6

Canadian Bacon. \$4.50

Breakfast Sausage. \$5

Brugge Frites basil mayonnaise. \$6

Herb Potato Gratin. \$5

Stone Ground Grits white cheddar. \$5

Crab Cakes mixed greens with lemon vinaigrette, roasted red peppers, Sriracha remoulade. \$13

Grilled Cheese roasted red peppers, classic rye. \$9
• with bacon \$10

Macaroni Gratin blend of gruyere, parmesan and cheddar. \$10

Mixed Greens Salad lemon vinaigrette. \$7

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.