



BRUNCH MENU

SMALL PLATES

Breakfast Collard Green Hush Puppies 14

Scramble Cheese Eggs, Collard Green, Roasted Corn, Roasted Red Peppers,
Bacon-Tomato Jam (USA)

Japanese Grilled Oysters 20

6 Char-Broiled Oysters, Miso-Chili Butter, Sweet Soy Sauce, Ponzu Pearls, Grilled Lemon
(Japan)

Hoppin John Bruschetta 16

Black Eyed Peas, Heirloom Tomatoes, Crispy Duck Prosciutto, Collard Greens,
Herb Goat Cheese, Rice Crisp (Italy)

Avocado Angel Egg Toast 14

5 Angel Eggs, Avocado Tomato, Sourdough Toast Crumbles
(Mexico)

Fried Green Tomato Caprese Salad 16

Succotash, Fresh Mozzarella, Roasted Corn Vinaigrette, Balsamic Glaze (Italy)

Smoked Salmon Empanadas 17

Caribbean Spiced Smoked Salmon, Romaine, Sweet Onion Vinegar Slaw (Belize)

Croissant French Toast 15

Fried Croissant, Cinnamon Sugar, Nutmeg, Orange Zest, Frangelico Whipped Cream,
Chef Choice Fresh Fruit Compote (Spain)

SANDWICHES

Grandma Lue's Burger 19

Angus Beef Special Blend, Cheddar Cheese, Tomato, Lettuce, Grilled Onions, House-Made Pickles, Bell Pepper Aioli, Mustard Ketchup, Seasoned Fries (USA)

Peruvian Grilled Chicken Sandwich 19

Char-Grilled Spiced Roasted Garlic Marinated Chicken Breast, Red Onions, Lettuce, Tomatoes, Avocado, Jalapeno-Lime Mayo, Toasted Brioche Bun, Seasoned Fries (Peru)

Big Mamma's Breakfast Sandwich 18

Deep Fried Croissant French Toast, Scrambled Cheese Eggs, Chicken Sausage, Seasonal Preserves, Fruit (USA)

Nordic Grilled Salmon Sandwich 20

Tomato, Arugula, Lemon Dill-Caper Aioli, Crusty Sourdough Bread, Seasoned Fries (Norway)

SALADS

Mixed Green Salad 14

Mixed Greens, Shaved Carrot, Cucumbers, Tomatoes, Choice of Dressing

SWATS Fried Chicken Collard Cobb Salad 22

Fried Chicken Breast, Shredded Collard Greens, Cucumbers, Boiled Egg, Tomatoes, Avocado, Red Onions, Cheddar Cheese, Roasted Corn, Buttermilk Herb Ranch Dressing (USA)

Strawberry Spinach Salad 18

Romaine, Baby Spinach, Strawberries, Candied Pecans, Red Onions, Fresh Mozzarella, Strawberry Poppy Seed Dressing (USA)

Add-Ons (Salad Only) - *Grilled Chicken 11, Salmon 12, Shrimp 14*

BRUNCH SPECIALTIES

All American Breakfast 18

Choice of Meat, Smothered Trinity Potatoes or Boursin Grits, Biscuit ,Seasonal Preserves

Turkish Lamb Hash & Eggs 44

Grilled Lamb Tenderloin, Red Onions, Tri-Color Pepper Hash,
Spinach, Roasted Tomato Demi Glace,Eggs of Choice, Toast Points (Turkey)

Chicks in Southern Quilt 22

Chicken Sausage Links, Sweet Potato Pancakes, Pecan Syrup, Eggs of Choice (USA)

(V) Vegan Falafel Waffles 20

Chick Pea Flour Falafel Waffles, Tomato-Cucumber Salad,Tahini Lemon Drizzle (Middle Eastern)

Tod Mun Pla Thai Seasoned Catfish 38

Fresh Whole Catfish, Tamarind Hot Sauce, Boursin Cheese Grits, Eggs of Choice (Thailand)

Shrimp and Crawfish Poutine Grits 32

Crawfish Etouffee, White Cheddar Cheese Curds, Boursin Cheese Grits,
Sauteed Gulf Shrimp, Eggs of Choice (Canada)

Fried Arroz Con Pollo (Fried Chicken & Rice) 32

Sofrito Marinated Half Chicken, White Rice, Puerto Rican Style Pinto Beans,
Sweet Plantains, Sofrito Sriracha Hot Sauce (Puerto Rico)

Caribbean Salmon Croquette Benedict 24

House Smoked Salmon, Tri-Color Peppers, Onion, Fried Green Tomato, Poached Egg,
Jerk Lemon Hollandaise (Jamaica)

Omelette of the Day MKT

Chef's choice of special ingredients, Toast, Fruit Salad, choice of Grits or Smothered Potatoes

SIDES

(2)Farm Fresh Eggs 9 | Sauteed Vegetables 7 | Boursin Grits 7 | Smother Trinity Potatoes 7 | French Fries
7 | Sweet Potato Pancakes(2) 8 | Applewood Smoked Bacon 7 | Chicken Sausage 7 | White Rice 5

House-Made Sauces 2

DESSERTS

Georgia Apple Wontons 13

Salted Caramel, Powdered Sugar (China)

Chocolate Banana Croissant Bread Pudding 14

Butter Pecan Ice Cream, Rum Cane Syrup (France)

Blood Orange Key-Lime Pie 15

Biscoff Butter Cookie Crust, Frangelico Whipped Cream, Raspberry Hibiscus Drizzle (USA)