

# BRUNCH MENU

Saturday: Served 11 a.m. – 3 p.m.

Sunday: Served 10 a.m. – 3 p.m.

## \*STEAK & EGGS -Mrkt

7-oz. Certified Angus Beef® sirloin, two eggs and sliced potatoes with toast.

## CHICKEN & WAFFLES -12

Fried chicken breast on a fresh, house-made Belgian waffle.

## BELGIAN WAFFLE -9

Traditional Belgian waffle with whipped cream and your choice of side.

JH

## CRÈME BRÛLÉE FRENCH TOAST -10

Grilled Texas toast dipped in our homemade Crème brûlée batter topped with powdered sugar and choice of side.

Add Ons -1.49 : Strawberry Compote • Whipped Cream Chocolate Gravy • Bourbon Pecan Glaze

## \*HOUSE BREAKFAST -8

Two eggs any style, bacon, toast and sliced potatoes.

## CHICKEN & BACON BISCUITS -8

Hand-battered fried chicken tossed in honey sriracha, placed in our fluffy made-to-order biscuits topped with homemade bourbon bacon jam and choice of side.

## PIMENTO CHICKEN BISCUITS -10

Hand-battered fried chicken topped with warm pimento cheese and house-made pepper jelly, placed in our fluffy made-to-order biscuits and choice of side.

## \*ENGLISH BREAKFAST -13

Two eggs, banger, English bacon, potatoes, black pudding, grilled tomato, grilled mushrooms and toast.

JH

## BREAKFAST BURRITO -10

Scrambled eggs, grilled chicken, onions, red peppers, cheddar cheese and topped with fresh pico de gallo and your choice of side.

## CROQUE MADAME -12

Ham, Swiss cheese, honey dijon mustard and applewood-smoked bacon sandwiched between two pieces of creme brûlée French toast topped with a sunny-side-up egg.

## EGGS BENEDICT -10

Fluffy, made-to-order biscuits topped with English bacon, two poached eggs and smothered in hollandaise sauce and choice of side.

## SKILLET CORNED BEEF HASH -11

Corned beef, smoked cheddar cheese, seasoned potatoes, sautéed onions, roasted red peppers and carrots topped with two sunny-side-up eggs.

## SHRIMP & GRITS -16

Creamy, buttery grits, topped with jumbo Cajun shrimp, sautéed onions, peppers, and topped with a sunny-side up egg.

## BANGER BOWL -11

Imported Irish Bangers, seasoned roasted potatoes, topped with roasted red peppers, sautéed onions, smoked cheddar cheese, fresh jalapeños, and two sunny-side-up eggs.

## OMELETS

Made to order and choice of side.

### CAROLINA -10

Cheddar Cheese, Ham, applewood-smoked bacon and Sausage

### CALI -10

Fresh Spinach, Tomatoes, Red Onion and Swiss Cheese.

### \*TEXAS -12

Certified Angus Beef® Petite Filet Steak Tips, Mozzarella, Mushrooms, Onions and Red Peppers.

## SIDES -2

SLICED POTATOES  
2 SLICES OF BACON  
1 PANCAKE

SEASONAL FRUIT \$3  
2 SLICES OF TOAST  
1 BISCUIT

Menu Design by Certified Angus Beef LLC (6/21). CertifiedAngusBeef.com

\*This item may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, fish or eggs may increase your risk of food borne illness, especially if you have a medical condition.