Brunch SUNDAYS



ALABAMA STONE GROUND GRITS \$5

SOUTHERN PECAN PRALINE OATMEAL \$4

CHICKEN WINGS three whole \$12

CONECUH SAUSAGE two pieces \$6

PORK SAUSAGE two pieces \$3

TURKEY SAUSAGE two pieces \$3

BACON three pieces \$3

TURKEY BACON three pieces \$3

EGGS YOUR WAY two eggs \$4

PANCAKE one pancake \$6

WAFFLE one waffle \$4

SHRIMP three fried or sautéed \$6

CATFISH one piece fried or sautéed \$9

COFFEE Regular or Decaf

Orange, Apple, or Cranberry

SOFT DRINK \$3

BOTTLED WATER \$2.75

ALABAMA FLAPJACKS \$13

Two plate-sized thin flapjacks topped with fresh fruit

CHOCOLATE CHIP PANCAKES \$14

Three fluffy pancakes sprinkled with chocolate chips

CHICKEN & WAFFLES \$16

Three whole chicken wings and waffles

CHICKEN & RED VELVET WAFFLES \$18

Three whole chicken wings and red velvet waffles served with a creme cheese glaze and powdered sugar

BREAKFAST BURGER \$15 add 3 shrimp \$6

Over easy egg, bacon, lettuce, tomato

FRENCH TOAST \$13

Two fluffy French toast served with berries and whipped cream

AVOCADO TOAST \$14

Artisan toast, egg whites, smashed avocado, red onion, Roma tomatoes, and balsamic glaze served with fresh fruit

BAKED OYSTERS \$18

½ dozen Rocka Water oysters baked with creamy spinach

BROILED OYSTERS \$17

½ dozen white wine broiled oysters drizzled with sea salt and Parmesan cheese

SALMON BLT \$15

Everything bagel, salmon, lettuce, tomato, with garlic dill aioli

SHRIMP & GOUDA GRITS \$17

Served with a creamy garlic beurre blanc

CATFISH & GOUDA GRITS \$18

Served with a Creole red sauce

QUICK BITES

GREEK YOGURT & CHIA SEED CUPS \$4

FRESH FRUIT PARFAIT \$4

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

Warning: menu items may contain or come into contact with allergens such as wheat, eggs, nuts, and milk. We can not guarantee your meal is free of allergens.