



## BRUNCH | BUFFET MENU

### MAIN COURSE

*Select 2:*

#### **BUTTERMILK PANCAKES**

Maple Syrup, Whipped Butter

#### **SPICY LOW COUNTRY SHRIMP AND GRITS**

Spicy Andouille Sausage, Sautéed Shrimp, Roasted Tomato, Chipotle, Scallions, Cheese Grits  
*(Additional \$3.50, per person)*

#### **BISCUITS & SAUSAGE GRAVY**

Buttermilk Biscuits, House Gravy

#### **CHICKEN & WAFFLES**

Buttermilk Fried Chicken, Mini Waffles, Whipped Butter, Maple Syrup

#### **SOUTHERN BUTTERMILK CHICKEN TENDERS**

Fries, Honey Mustard, and Barbecue Sauce

#### **12-HOUR SHORT RIB HASH**

Beer Braised Short Rib, Breakfast Potatoes, Sautéed Peppers and Onions, Scallions,  
Cheddar Cheese, Sriracha Remoulade  
*(Additional \$4.00, per person)*

#### **FRENCH TOAST**

Challah, Powdered Sugar, Maple Syrup

*(Upgrade to our seasonal option for an additional \$1.50 per person; please inquire for the current selection)*

### TRADITIONAL SIDES

*Includes:*

#### **SCRAMBLED EGGS**

#### **BREAKFAST POTATOES OR CHEESE GRITS**

#### **SAUSAGE LINKS OR APPLEWOOD SMOKED BACON**

Sausage available in chicken or pork

*(Upgrade to offer 2 options for an additional \$2.50, per person)*

#### **FRESH FRUIT**

**Upgrade** to add a toppings bar for eggs and/or grits, including diced bacon, shredded cheese, and scallions  
*(Additional \$2.50, per person)*

## **PRICE: \$34.95, PER PERSON**

*All food and beverage charges are subject to state sales tax, 20% service charge, and a 6% administrative fee.*

*Pricing is based on a minimum of 18 guests, valid for 2 hours, and available exclusively on Saturday and Sunday during posted brunch hours.*

*The amount billed will be based on the guaranteed guest count. For health and safety, to-go food is not permitted.*

*Please note that the FDA advises that consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of contracting a food borne illness, especially if you have certain medical conditions.*