



Saturday Champagne Brunch

glass of bubbly, mimosa or spicy bloody mary 7

appetizers:

all natural chicken and fall vegetable soup, crème fraîche 7

buttermilk fried okra, remouladé sauce 7

homemade sweet potato raviolis, brown butter, sage, parmesan 8

romaine salad, autumn vegetables, goat cheese, pomegranate vinaigrette 7

smoked rainbow trout, horseradish, spiced pecans, honey crisp apples 11

Victoria "mac & cheese" 6

entrées:

stan's farm egg omelet, lump crabmeat, corn, peppers, onions, spinach 12

gulf shrimp and grits, green beans, tomatoes, capers, chardonnay sauce 12

cornmeal fried oysters, arugula, boiled egg, bacon-sherry vinaigrette 14

all natural chicken salad, romaine, fresh fruit, toasted walnuts 9

half pound angus burger, shoestring fries, homemade pickles 8

grilled pork tenderloin, sweet potato hash, braised red cabbage 12

southern breakfast plate

scrambled eggs, smoked bacon, grits, home style potatoes,

biscuit and gravy, fresh fruit 10

Holiday Catering Available!