



## *Saturday Champagne Brunch*

*glass of bubbly, mimosa, or spicy bloody mary 7*

*silver queen corn and shrimp chowder 9*

*buttermilk fried green tomatoes, peach relish, herb aioli 7*

*romaine salad*

*cherry tomatoes, cucumbers, feta, red wine vinaigrette 7*

*frittata of the day*

*summer vegetable ratatouille, new potatoes, goat cheese 9*

*gulf shrimp and grits*

*alabama snap beans, tomatoes, scallions, capers, chardonnay sauce 12*

*grilled half pound angus burger, shoestring fries, homemade pickles 9*

*all natural chicken salad, romaine, toasted walnuts, seasonal fruit 9*

*farmer's market vegetable pasta 9*

*seafood salad: chilled shrimp and crabmeat*

*heirloom tomatoes, avocado, cucumbers, citrus sauce 14*

*southern breakfast plate*

*scrambled eggs, smoked bacon, grits, home style potatoes, biscuit and gravy 10*

*Open for lunch Thursday and Friday!*

*We offer full-service catering!*