



## *Saturday Champagne Brunch*

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

*tomato gazpacho, red onions, cucumbers, peppers, mint ice 7*

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

*romaine salad, bleu cheese, jacksonville beets, spiced pecans 7*

*frittata of the day*

*local squash, vidalia onions, goat cheese, mixed greens,  
yellow taxicab heirloom tomatoes 9*

*gulf shrimp and grits*

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

*sautéed lump crab cake*

*baby lima bean and corn succotash, okra, lemon-herb butter 14*

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

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

*beef brochette: n.y. strip kabob,*

*summer vegetables, mixed lettuces, garlic vinaigrette 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!*