

Unforgettable

KITCHEN &
COCKTAIL LOUNGE

Brunch

MENU

12 OZ. RIBEYE STEAK

\$25

Grilled to your liking marinated in herbs and spices served with eggs and our roasted breakfast potatoes.

"JERK" LAMB CHOPS

\$35

Marinated in our jerk seasoning, served with (3) eggs and your choice of roasted breakfast potatoes or grits.

SHRIMP & GRITS

\$30

Southern style grits smothered with shrimp, turkey andouille sausage, turkey bacon and sautéed peppers in a rich creamy butter sauce.

OXTAILS & GRITS

\$32

Oxtails smothered in herbs and spices with an au jus gravy mix over grits.

LOUISIANA CATFISH & GRITS

\$30

Louisiana catfish marinated and seasoned to perfection with the option of fried or grilled over grits smothered in a rich creamy butter sauce.

LOBSTER TAIL & GRITS

\$34

Fried lobster tail sitting on southern style grits, smothered in a rich creamy butter sauce, topped with a mix of turkey andouille sausage, turkey bacon and sautéed peppers.

Breakfast

TACOS \$9

3 tacos w/breakfast potatoes, scrambled eggs and cheese.
Add Turkey Bacon \$3 | Add Turkey Sausage \$3

BIG BACK BREAKFAST

\$42

Belgian waffle, French toast, breakfast potatoes, scrambled eggs, (2) Jerk lamb chops, (2) turkey bacon, (2) turkey sausage, (4) chicken strips, side of grits and a bowl of seasonal fruit.

RED VELVET CHICKEN & WAFFLES

\$16

Traditional red velvet cake mixed with white cream icing over waffles served with maple syrup. Served with your choice of chicken or fish.

BELGIAN WAFFLES

\$15

Golden thick and fluffy waffles, topped with honey butter served with maple syrup. Served with your choice of chicken or fish.

HENNESSY FRENCH TOAST

\$18

Texas toast dipped in a Hennessy crème anglaise custard topped with candied pecans, powdered sugar and served with Hennessy infused syrup. Served with your choice of chicken or fish.

TRADITIONAL FRENCH TOAST

\$15

Dipped in a rich crème anglaise custard served with maple syrup and topped with mixed berries and powdered sugar. Served with your choice of chicken or fish.

A customary gratuity of 18% will be added to all checks. All drinks are final.
Please alert your server of any food allergies.

Consumer Advisory: Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

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Sides

ROASTED BREAKFAST POTATOES \$6

Red potatoes, onion, bell pepper and seasoned to perfection.

TURKEY SAUSAGE \$6

ZESTY COLLARD GREENS \$8

Collard greens sautéed and smothered in onions, peppers, and spices, in a smoked turkey broth and debris.

BUTTERED HOME STYLE GRITS \$7

Flavorful homestyle buttery grits with butter and seasoning.

SEASONAL FRUIT BOWL \$10

Fresh picked seasonal fruit served with granola and sweet crème.

EGGS \$6

Add cheese \$2

TOAST \$2

Dessert

SOUTHERN RED VELVET CHEESE CAKE \$12

Creamy cheesecake layered between moist red velvet cake and covered in cream cheese icing.

FRENCH BREAD PUDDING \$12

Spiced custard and a touch of rum day old French bread tossed and baked crisp and topped with a rich rum sauce.

BROWNIE \$12

Warm, gooey double fudge brownie topped with vanilla ice cream, drizzled with caramel, and finished with candied pecans.

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