



BRUNCH

Brunch hours 11 am to 2 pm
Taproom menu all day

All entrees are a la carte (except for hangover burger)

CHICKEN & WAFFLES

Homemade waffle, buttermilk fried chicken Florida orange infused hot honey butter & blood orange reduction. 16

SHIRLEY'S BISCUITS & GRAVY

Grandma's recipe with homemade buttermilk biscuits. 13

SHRIMP & GRITS

Canaveral white shrimp, smoked andouille, fire roasted peppers, onions & tomatoes over white cheddar grits. 18

FRENCH TOAST OR WAFFLE

Bourbon maple syrup & candied bacon. 13
Fresh berry compote + \$3

FRIED GREEN TOMATO BENEDICT

Buttermilk biscuit, cornmeal fried green tomato, pimento hollandaise, Ray's country cured ham
Swap for Veggie Bacon +\$3, Gator +\$4, Crawfish Cake +\$5

HANGOVER BURGER

8 oz steakburger, crispy onions, thick cut bacon, fried egg & spicy hollandaise. Served with fries. 18

BUILD YOUR OWN

Choose from any of our available sides to build your own breakfast!

\$4

red skin & rosemary home fries

white cheddar grits

fruit

buttermilk biscuit with hot honey butter

2 eggs

\$5

Ray's country cured ham

thick-cut hickory smoked bacon

fried green tomatoes

\$7

waffle

french toast

sausage gravy

 **Vegetarian**

 **Gluten-Free**

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*