

BRUNCH

RAW BAR

Shellfish Cocktails	Shellfish Platters	Oysters & Shellfish
Shrimp-Tomatillo 15	The Selection 55	1/2 dozen Oysters 14
Crab-Coconut 13	The Deluxe 95	1/2 dozen Clams 10
Lobster-Avocado 16	Habanero Hot Sauce	1/2 chilled Lobster 17
Tasting of All Three 19	Served with Stone Ground Mustard Mayonnaise, Smoked Chile Cocktail Sauce,	

APPETIZERS

New England Clam & Sweet Potato Chowder.....	10
Vidalia Onion Soup, Parker House Crouton, Blistered Vermont Cheddar.....	9
Asparagus Chopped Salad, Vermont Cheddar, Meyer Lemon Vinaigrette.....	11
Spicy Tuna Tartar with Classic Garnishes.....	14
Mesclun Greens, Vinaigrette.....	9

SIDE DISHES

Fries Americain, Smoked Red Pepper Mayonnaise	Extra Thick Bacon Spicy Lamb Sausage
Hot Potato Chips, Blue Cheese Sauce	Brooklyn Hash Browns
6	

BRUNCH COCKTAILS

Pimm's Cup pimm's no. 1, fresh lemonade, fresh cucumber, fresh apple
B & T jim beam black, iced chai tea, fresh lemon juice, fresh lime juice, mint syrup
Kentucky 95 maker's mark, champagne, fresh lemon juice, fresh orange juice
Mimosa champagne, fresh orange juice, grand marnier
Bellini prosecco, peach nectar, pama liqueur
Bloody Mary stoli vodka, fresh tomato juice, fresh lemon juice, horseradish, tomatillo hot sauce
Pickle Mary stoli vodka, fresh tomato juice, fresh lemon juice, horseradish, tomatillo hot sauce, pickle relish
Port Cobbler ruby port, cointreau, lemon, lime, orange, pineapple
\$12

ENTREES

Kentucky Hot Brown.....	17
Mussels & Fries Americain, Green Chile Broth.....	19
Crawfish & Crab Cakes, Poached Eggs, Tarragon Hollandaise.....	21
Smoked Chicken Pot Pie, Sweet Potato Biscuit Crust.....	19
Miss Stephanie's Biscuits & Cream Gravy, Artisanal Ham, Sausage & Scrambled Eggs.....	17
Steel-Cut Oatmeal, Stone Fruit Compote, Brûléed, Poured Cream.....	14
Shrimp and Grits with Bacon, Scallions, Garlic.....	24
Blue Corn Fried Eggs, Red & Green Chile, Black Beans.....	17
Poached Eggs, Tasso Ham, Griddled Tomato,Cajun Hollandaise.....	19
Red Snapper, Cabbage Slaw, Salsas, Flour Tortillas.....	26
Cracked Wheat Waffle, Cinnamon-Allspice Butter, Blueberry Syrup.....	17
Open-face Omelette Fire Roasted Peppers, Wild Mushrooms Goat Cheese & Parsley.....	17
Spiced Rubbed Strip Steak, House Made Steak Sauce & Fries Americain.....	27
Buttermilk Flapjacks Roasted Apricots, Pecans & Maple Syrup.....	17
Cobb Salad, Rotisserie Chicken, Buttermilk Dressing.....	18
Grilled Shrimp Salad, Nicoise Style.....	24
Bananas Foster Crepes Walnuts, Creme Fraiche.....	17
Grilled Pizza, Double Smoked Bacon, Caramelized Onions, Toasted Garlic.....	21
Burger Americain, Gruyere, Cheddar, Blue or Goat's Cheese.....	19