



BRUNCH CLASSICS

- 5 MIMOSA
- 8 BLOODY MARY
- 8 MEGMOSA
RUBY RED GRAPEFRUIT, PROSECCO
- 9 POINSETTIA
CRANBERRY, TRIPLE SEC,
PROSECCO

SIGNATURE COCKTAILS

- 8 CORPSE REVIVER #2
BEEFEATER GIN, COINTREAU,
LILLET BLANC, FRESH LEMON, ABSINTHE
- 10 SCARLET BLOSSOM
CATHEAD VODKA, HIBISCUS TEA,
BASIL INFUSED SIMPLE SYRUP,
FRESH LIME, ORGANIC MICRO BASIL
- 12 MARGARITA 43
EL JIMADOR REPOSADO, LICOR 43,
FRESH LIME, ORANGE BITTERS
- 9 NEW ORLEANS SAZERAC
WILD TURKEY RYE, SUGAR,
PEYCHAUD'S BITTERS, ABSINTHE

- 4 JAMES BOYCE
BLEND COFFEE
FRENCH PRESS

- 4 ESPRESSO

- 5 CAPPUCCINO

- 4 MIGHTY LEAF HOT TEAS

- 5 HOUSE LEMONADE

STARTERS

BUTTERMILK BISCUIT & GRAVY 7
house sausage gravy

GRILLED HEART OF ROMAINE 8
heirloom cherry tomato, aged balsamic, creamy caesar

SMOKED NORWEIGAN SALMON CRÊPES 9
pickled red onion, crispy capers, whipped crème fraîche

STUFFED FRENCH TOAST 11
goat cheese, mixed berry compote, coffee syrup,
chantilly cream

CORNMEAL CRUSTED GULF OYSTERS 9
garden green salad, watermelon radish, ravigote

AHI TUNA SASHIMI 12
pickled jalapeños, watermelon radish, chives,
sesame vinaigrette

SO. FOOTHILL FARM MUSHROOM FLATBREAD 10
caramelized onions, arugula, shaved parmesan

ENTRÉES

SEARED SEA SCALLOPS 18
grilled corn succotash, lemon, smoked corn cream

FALL SQUASH FRITTATA 14
zucchini, yellow squash, shallots, mushrooms,
goat cheese, garden tarragon, parsley, thyme,
crème fraîche

FIVE POINTS ORIGINAL 14
fried eggs, smokehouse bacon, potato hash,
buttermilk biscuit

FRIED CHICKEN & BUTTERMILK WAFFLE 17
candied nuts, maple syrup, house sausage gravy

GULF SHRIMP & STONE GROUND GRITS 16
poached egg, bacon, bell peppers, garden greens,
herb beurre blanc

CERTIFIED ANGUS SIRLOIN AND EGGS 18
andouille potato hash, fried eggs, fire roasted tomatoes

BRAISED HEREFORD SHORT RIB BENEDICT 16
buttermilk biscuit, andouille potato hash, hollandaise

SEARED STURGEON BANK SALMON PANZANELLA 16
croutons, heirloom cherry tomato, cucumber, red onion,
garden basil, sherry vinaigrette