



BRUNCH CLASSICS

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

SIGNATURE COCKTAILS

- 9 No.3
PIMM'S NO.1, CALVADOS,
FRESH LEMON, FALERNUM, SODA
- 8 CORPSE REVIVER #2
BEEFEATER GIN, COINTREAU,
LILLET BLANC, FRESH LEMON, ABSINTHE
- 9 NEW ORLEANS SAZERAC
WILD TURKEY RYE, SUGAR,
PEYCHAUD'S BITTERS, ABSINTHE
- 11 ON YOUR MARK
WELLER ANTIQUE 107, CRANBERRY
PURÉE, GRAND MARNIER, FRESH LEMON

- 4 JAMES BOYCE
BLEND COFFEE
FRENCH PRESS

- 4 ESPRESSO

- 5 CAPPUCCINO

- 4 MIGHTY LEAF HOT TEAS

- 5 HOUSE LEMONADE

STARTERS

- GRILLED HEART OF ROMAINE SALAD 9
tomato, aged balsamic, creamy caesar
- SPINACH, BACON, & FRIED EGG SALAD 10
apples, blue cheese crumbles, toasted walnuts,
apple infused balsamic vinaigrette
- STUFFED FRENCH TOAST 11
goat cheese, mixed berry compote, coffee syrup,
chantilly cream
- CORNMEAL CRUSTED GULF OYSTERS 12
lemon, parsley, remoulade
- GOUDA, AGED CHEDDAR, & PARMESAN FLATBREAD 10
san marzano tomatoes, capers, onion, roasted garlic
- SMOKED NORWEIGAN SALMON FLATBREAD 12
spinach, capers, crème fraîche, red onion jam
- HOUSE MADE SAUSAGE FLATBREAD 12
oyster mushrooms, spinach, goat cheese,
whole grain mustard-onion sauce

ENTRÉES

- "BREAKFAST CLUB" SANDWICH 16
sausage, bacon, avocado goat cheese spread,
scrambled egg, spinach, garlic mayo
- FIVE POINTS ORIGINAL 14
fried eggs, beeler's bacon, house breakfast sausage,
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
- FAROE ISLAND SALMON CAKE BENEDICT 16
buttermilk biscuit, housemade sausage and potato hash,
hollandaise
- SLOW BRAISED CERTIFIED ANGUS BEEF SHORTRIB 14
stone ground grits, arugula, portabello mushroom