



#### BRUNCH CLASSICS

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

#### SIGNATURE COCKTAILS

- 9 MOSCOW MULE  
TITO'S, FRESH LIME,  
BARRITT'S GINGER BEER
- 12 MODERN ROYALE  
HENDRICK'S, ST. GERMAIN,  
FRESH GRAPEFRUIT, PROSECCO
- 10 TEQUILA HONEYSUCKLE  
LUNAZUL BLANCO, FRESH LIME,  
LAVENDER INFUSED HONEY
- 10 PARASOL  
COCCHI AMERICANO ROSA,  
ST. GERMAIN, CAVA BRUT,  
LEMON PEEL

- 4 JAMES BOYCE  
BLEND COFFEE  
FRENCH PRESS
- 4 ESPRESSO
- 5 CAPPUCCINO
- 4 MIGHTY LEAF HOT TEAS
- 5 LEMONADE

## STARTERS

- BUTTERMILK BISCUIT & GRAVY 7  
house sausage gravy
- GRILLED HEART OF ROMAINE 8  
heirloom cherry tomato, aged balsamic, creamy caesar
- BAYOU LA BATRE CRAB CAKE 9  
rocket salad, watermelon radish, remoulade
- 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
- NIMAN RANCH PORK BELLY FLATBREAD  
tomato chutney, jalapeños, provolone,  
alabama white barbeque sauce

## ENTRÉES

- SEARED NEW BEDFORD SEA SCALLOPS 18  
summer succotash, lemon, smoked corn cream
- SUMMER SQUASH FRITTATA 14  
vidalia onion, garden tarragon, parsley, thyme,  
crème fraîche
- FIVE POINTS ORIGINAL 14  
fried eggs, smokehouse bacon, potato hash,  
buttermilk biscuit
- FRIED CHICKEN & BUTTERMILK WAFFLE 17  
maple syrup, candied nuts, house sausage gravy
- GULF SHRIMP & STONE GROUND GRITS 16  
bell peppers, garden greens, poached egg,  
bacon, 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
- PAN SEARED NORWEGIAN SALMON PANZANELLA 16  
croutons, heirloom cherry tomato, cucumber, red onion,  
garden basil, sherry vinaigrette