



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
EL JIMADOR 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
- SPINACH, BACON & FRIED EGG SALAD 10
buttermilk blue cheese dressing
- SMOKED NORWEIGAN SALMON CRÊPES 9
crispy capers, pickled red onion, 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
- NIMAN RANCH PORK BELLY FLATBREAD 12
alecia's 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, sweet 100 tomatoes, cucumber, red onion,
garden basil, sherry vinaigrette