



- 11 CAMELLIA
tito's, house grenadine,
fresh lime,
bayou satsuma liqueur, soda
- 5 MIMOSA
- 8 MEGMOSA
ruby red grapefruit
- 7 BLOODY MARY
- 4 JAMES BOYCE BLEND COFFEE
french press
- 4 ESPRESSO
- 5 CAPPUCCINO
- 4 MIGHTY LEAF TEAS

KID'S ENTRÉES

INCLUDES DRINK &
ICE CREAM FOR DESSERT

- BUTTERMILK BISCUIT
scrambled eggs, bacon
- SHRMP & GRITS
parmesan grits, bacon,
herb beurre blanc

HAPPY EASTER!

STARTERS

- CORNMEAL CRUSTED GULF OYSTERS
arugula, citrus, sauce remoulade
- SEARED MAINE SEA SCALLOPS
corn soufflé, blistered tomato, romesco
- AVACADO TOAST
lump crab salad, arugula, chili flake
- GRILLED HEART OF ROMAINE SALAD
tomato, aged balsamic, creamy caesar
- BAKED CINNAMON YEAST ROLL WITH ROYAL ICING
- BRUNCH CHARCUTERIE BOARD
salmon rilette, goat cheese, capers, onion, boiled egg,
peppadew peppers
- BUTTERMILK BISCUITS & SAUSAGE GRAVY
beeler's bacon crumble, green onions

ENTRÉES

- BRAISED CERTIFIED ANGUS BEEF SHORT RIB
habersham farms grits, provencal tomato, arugula,
balsamic-portobello mushroom
- FIVE POINTS ORIGINAL
sunny side up eggs, smokehouse bacon, potato hash,
buttermilk biscuit, local artisan sausage
- SEARED FAROE ISLAND SALMON
garlic roasted fingerling potatoes, asparagus, hollandaise
- BREAKFAST BURGER
beef and sausage patty, coffee/maple/bacon gastrique,
1001 piri piri dressing, french fries
- HABERSHAM FARMS GRITS BOWL
sauteed spinach, roasted tomatoes, seared mushrooms,
sunny side up egg, pesto
- BRAISED NEW ZEALAND LAMB SHOULDER
sourdough maltagliati pasta, harrissa, blue cheese,
onion gastrique

DESSERTS

- NEW YORK STYLE CHEESECAKE
blueberries, lemon curd, chantilly cream
- TRIO OF CHOCOLATE MOUSSE
chocolate and caramel sauce
- BERRIES AND CREAM CAKE
whipped mascarpone, wild strawberries

\$55 PER PERSON EXCLUDING BEVERAGE, TAX, AND GRATUITY