



12 MODERN ROYALE
HENDRICK'S, ST. GERMAIN
FRESH GRAPEFRUIT, PROSECCO

7 MIMOSA

8 BLOODY MARY

**4 JAMES BOYCE
BLEND COFFEE**

4 ESPRESSO

5 CAPPUCCINO

4 MIGHTY LEAF TEAS

5 ORGANIC LEMONADE

KID'S ENTRÉES

INCLUDES DRINK &
ICE CREAM FOR DESSERT

BELGIAN WAFFLE
candied almonds, maple syrup

CHICKEN FINGERS & FRIES

SCRAMBLED EGGS & BACON
parmesan grits

STARTERS

TOMATO & WATERMELON GAZPACHO

STUFFED FRENCH TOAST

goat cheese, mixed berry compote, coffee syrup,
chantilly cream

CORNMEAL CRUSTED GULF OYSTERS

ravigote, garden greens, watermelon radish

SMOKED NORWEIGAN SALMON CRÊPES

crispy capers, pickled red onion, whipped crème fraîche

GRILLED HEARTS OF ROMAINE

creamy caesar, shaved parmesan, aged balsamic

ENTRÉES

SUMMER SQUASH FRITTATA

vidalia onion, garden tarragon, parsley, thyme,
crème fraîche

BRAISED HEREFORD BEEF SHORT RIB BENEDICT

potato & andouille sausage hash, rocket salad,
hollandaise

GULF SHRIMP & STONE GROUND GRITS

bell pepper, sautéed spinach, bacon,
poached farm egg, herb beurre blanc

PAN SEARED NORWEGIAN SALMON PANZANELLA

croutons, sweet 100 tomatoes, cucumber, red onion,
garden basil, sherry vinaigrette

CERTIFIED ANGUS STEAK AND EGGS

6oz. sirloin, sunny side eggs,
potato & andouille sausage hash, marinated tomato

DESSERTS

VALRHONA CHOCOLATE TIRAMISU

mascarpone, lady fingers, kahlua, creme de cacao

CARROT CAKE

cream cheese frosting, candied carrot zest,
candied pecans

NEW YORK STYLE RASPBERRY CHEESECAKE

raspberry coulis, white chocolate chantilly cream

\$45 PER PERSON EXCLUDING BEVERAGE, TAX, AND GRATUITY