



- 10 CAMELLIA  
tito's, house grenadine,  
gran gala orange liqueur,  
fresh lime, 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 WAFFLE  
scrambled eggs, bacon
- SHRIMP & GRITS  
parmesan grits, bacon,  
herb beurre blanc

## STARTERS

- FRIED GREEN TOMATOES  
roasted garlic aioli, house hot sauce
- AVOCADO TOAST  
bayou la batre crab salad
- BAKED CINNAMON YEAST ROLL WITH ROYAL ICING
- CORNMEAL CRUSTED GULF OYSTERS  
arugula, citrus, cocktail sauce, remoulade
- GRILLED HEART OF ROMAINE SALAD  
tomato, aged balsamic, creamy caesar
- LOCAL STRAWBERRY & PECAN SALAD  
arugula, feta cheese, poppyseed vinaigrette
- BUTTERMILK BISCUITS & SAUSAGE GRAVY  
beeler's bacon crumble, green onions

## ENTRÉES

- GULF SHRIMP & STONE GROUND GRITS  
bell peppers, spinach, poached egg, bacon, parmesan
- BRAISED CERTIFIED ANGUS BEEF SHORT RIB  
habersham farms grits, provencal tomato, arugula,  
balsamic-portobello mushroom
- BRAISED NEW ZEALAND LAMB SHOULDER  
sourdough maltagliati pasta, harrissa, blue cheese,  
onion gastrique
- FIVE POINTS ORIGINAL  
fried eggs, bacon, potato hash, buttermilk biscuit
- MAINE LOBSTER RISOTTO  
charred green onion, carrots, saffron, poached egg

## DESSERTS

- RHUBARB BREAD PUDDING  
caramel sauce, chantilly cream
- MADAGASCAR VANILLA BEAN CRÈME BRÛLÉE  
berry compote, toasted almonds
- WARM DARK CHOCOLATE & CARAMEL CAKE  
chocolate and caramel sauce

\$60 PER PERSON EXCLUDING BEVERAGE, TAX, AND GRATUITY