

# BRUNCH & LUNCH

CHEF ADRIAN VILLARREAL

each item **3-** 2 EGGS ANY STYLE  
CHICKEN SAUSAGE  
ROASTED GRAPEFRUIT  
MAPLE GLAZED BACON

each item **4-** SEASONAL FRUIT  
LOGAN TURNPIKE GRITS  
add cheddar for \$1  
HERB ROASTED POTATOES  
ARTISAN YOGURT & FRUIT

each item **5-** BASKET O' BISCUITS  
CUPPA BISQUE  
SHORT STACK  
OATMEAL & ICE CREAM

## BRUNCH served from 11am to 4pm

<b>14TH &amp; PEACHTREE BISCUIT</b> - YOUR CHOICE: BISCUIT \$2, BACON \$1, EGG \$1, CHEDDAR CHEESE \$1	FULLY LOADED	5-
<b>"AHOGADO" STYLE EGGS</b> - CHARRED TOMATO SALSA, QUESO FRESCO, AVOCADO, SOFT CORN TORTILLAS		7-
<b>THE 1180 PLATE</b> - TWO EGGS ANY STYLE, SAUSAGE OR MAPLE BACON, GRITS OR POTATOES, ENGLISH MUFFIN OR BISCUIT		8-
<b>BRIOCHE FRENCH TOAST</b> - FRUIT PRESERVE, ORANGE CREAM		8-
<b>LOW COUNTRY BREAKFAST</b> - BISCUIT, COUNTRY HAM, TWO EGGS OVER MEDIUM, RED EYE GRAVY, CHEDDAR GRITS		9-
<b>BUTTERMILK PANCAKES</b> - APPLEWOOD SMOKED BACON, (FRESH BERRIES \$2)		9-
<b>CHORIZO, POTATO &amp; CHEESE FRITTATA</b> - SOUR CREAM, AVOCADO, TORTILLA STRIPS		10-
<b>SEASONAL OMELETTE</b> - HAM, MUSHROOMS, AND CHEESE, ROASTED POTATOES, TOAST		11-
<b>STEAK &amp; EGGS BENEDICT</b> - ASPARAGUS, HERB ROASTED POTATOES, MUSTARD BEARNAISE		14-
<b>LUMP CRAB CAKE</b> - FRIED EGG, FIERY CHIPOTLE BÉARNAISE, ASPARAGUS & CITRUS SALAD		14-

## SALADS

<b>CAESAR SALAD</b> - GARLIC CROUTONS, PARMESAN (ADD CHICKEN 4-) (ADD SHRIMP 5-)		7-
<b>SALMON</b> - MISO-SOY SALMON, GRILLED PEARS, ALMONDS, RED PEPPERS, MIXED GREENS, GRILLED PEAR VINAIGRETTE		12-
<b>COBB</b> - GRILLED CHICKEN, AVOCADO, TOMATO, EGG, BACON BLUE CHEESE DRESSING		12-

## SANDWICHES w/choice of side

<b>PORTABELLO SANDWICH</b> - PESTO MARINATED, GRILLED ZUCCHINI, GOAT CHEESE, SPROUTS, ROASTED RED ONIONS, LEMON AIOLI		9-
<b>BLACK BEAN BURGER</b> - LETTUCE, GRUYERE CHEESE, PICKLED RADISH, AVOCADO MAYO		9-
<b>"COWGIRL CREAMERY" GRILLED CHEESE</b> - SERVED WITH TOMATO BISQUE		11-
<b>PUB BURGER</b> - SQUARE CHEESE, PICKLES, ENGLISH MUFFIN		12-
<b>BLACKENED CHICKEN</b> - APPLES, ICEBERG LETTUCE, BACON BLUE CHEESE SAUCE		12-
<b>GRAND SLAM BURGER</b> - CHEDDAR CHEESE, BACON, FRIED EGG, RED EYE GRAVY		13-

## SHARES

<b>HOT BOILED PEANUTS</b>	3-
<b>MARINATED OLIVES</b>	4-
<b>CHIPS &amp; CHARRED TOMATO SALSA</b>	5-
<b>FRIED PICKLES</b>	7-
<b>GARLIC &amp; LEMON HUMMUS</b>	8-
<b>POMMES FRITES</b>	8-
<b>VEGETABLE FLATBREAD</b>	8-

choice of side: french fries, spicy cucumber salad, mixed greens / \$1 sub soup / \$1 caesar

## LIBATIONS

<b>POND SKIPPER</b> PIMMS, GINGER, RASPBERRY PUREE, SODA, BASIL, LEMON	9-	<b>BLOODY MARY CHASE</b> OUR SPECIAL RECIPE MADE WITH CUCUMBER VODKA, SERVED WITH PICKLED ROOTS & A GUINNESS SHORTY	9-
<b>JERSEY TODDY</b> BONDED APPLEJACK, GINGER BEER, FRESH LEMON, EARL GREY CLOVE SYRUP	9-	<b>WHERE THE BEER FLOWS LIKE WINE</b> FORTIFIED RED WINE, PINOT NOIR, FRESH LEMON JUICE, ORANGE JUICE, AMARETTO, TOPPED WITH FRUIT BEER	9-
<b>BIG WHISKEY</b> BULLEIT BOURBON, LILLET BLONDE, PEPPERCORN MAPLE SYRUP, FRESH LEMON	9-	<b>EVE'S PROPOSITION</b> SPARKLING WINE, COLD PRESSED APPLES, BROWN SUGAR & CINNAMON SYRUP, FRESH LIME	9-

# DESSERT

**STICKY TOFFEE PUDDIN'**

**MILK CHOCOLATE CRÈME  
BRULÉE**

**BROWN BREAD ICE CREAM**

**BEER TART**

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**A GASTROPUB**