



Brunch

Appetizers

Plateau á Fromage 15

Chef's seasonal assortment of cheeses and accompaniments, ask your server for current selection

Roasted Duck Jalapeños 9

Double bacon wrapped jalapeños filled with pulled roasted duck and a gouda-cream cheese mixture, drizzled with house ranch

Lobster & Shrimp Dip 10

Creamy mixture of cheese, garlic, herbs and spices topped with sautéed buttery shrimp and lobster served with crostinis

Salads & Extras

Blue Goat side 7 full 13

Mixed Greens, red onion, sliced pears, dried cranberries and toasted almonds, tossed in a blackberry-rosemary shrub with EVOO, topped with fried blueberry goat cheese
Add Chicken 4

Southerner side 5 full 9

Mixed Greens, tomatoes, cucumbers, cheddar, bacon, hard-boiled egg, choice of dressing
Add Chicken 4

Un, Deux, Trois Burger 9, 12, 16

One, two, or three patties, cheddar, lettuce, tomato, red onion, pickles on a brioche bun with A-1 mustard, served with pommes frites
Add fried egg 2

Kid's Brunch

Peanut Butter Banana Crepe 5

Warmed crepe filled with honey, bananas, and peanut butter

Breakfast Scrambled 8

Scrambled eggs, hash browns, and bacon

Little Frenchie 8

Thick slices of French bread soaked in a vanilla cream egg mixture, drizzled with syrup

Specialty Marys

Ask your server about our specialty bloody marys

Entrée

Salmon en Croute 20

Salmon, garlic, and fresh spinach wrapped in pastry baked and topped with burre blanc, served with a blue goat side salad

Yard Bird 18

Grilled chicken breast over roasted garlic spaghetti squash, sautéed broccolini, topped with a silky chicken jus and roasted lemon

Eggs Benedict 12

Sautéed ham, soft poached egg, and hollandaise draped over a toasted English muffin, served with pommes frites

A1 - A 14

Akaushi steak scramble topped with cheddar, sauteed red onion and jalapeno on toasted brioche drizzled with A-1 mustard served with a southerner side salad

Crepes Ranchero 14

Roasted poblano crepes filled with scrambled eggs and cheddar cheese, topped with ranchero sauce, served with a side of bacon

Duck Hash 15

Hash browns with sautéed poblanos, onions, garlic, topped with a gouda cheese sauce, shredded duck and a fried egg

Frenchie 13

Thick slices of French bread soaked in a vanilla cream egg mixture, drizzled with a raspberry and port wine syrup, topped with pistachio mousse

Chicken & Waffles 13

Belgium waffles topped with buttermilk fried chicken, cayenne honey butter, drizzled with a bourbon maple syrup

Brunch Cocktails

Mimosas 4.50

Brut champagne with orange, pineapple or cranberry juice

Bottomless Mimosas 10 per person

Liter carafe of brut champagne with orange juice

Benchmark Mary 5

Vodka, house bloody mary mix, celery, lime with a salted rim

[Our menu serves dishes with nuts.]

Chef will not accept responsibility for heavily modified items or steaks cooked past medium, due to compromising the integrity of the dish.