

amuse

fried deviled eggs 12

deep fried + whipped filled | elevate with bacon or shrimp

bacon wrapped salmon 15

blackened salmon + applewood bacon + bourbon glaze

truffle fries 9

hand-cut + truffle oil tossed + parmesan

orange chicken 14

deep fried boneless wings + orange glaze

fried green tomatoes 12

friends batter + topped with bbq pulled chicken

honey butter croissants 7

pillow soft + honey butter topped

salads

chicken [4] shrimp [6] salmon [8]

caesar salad 10

romaine + parmesan + croutons | caesar dressing

berry mixed salad 10

spring greens + seasonal berries + pecans | raspberry vin

kale salad 10

chopped kale + dried berries + almonds | lemon garlic vin

signature plates

challah french toast 14

challah bread dipped in signature cinnamon-brown sugar + grilled

chicken + waffles 16

four mini belgian waffles + chicken wings or breast

waffle platter 15

four mini belgian waffles + scrambled eggs + choice of bacon or sausage

grits bowl 14

creamy grits topped with cheddar + choice of bacon or sausage

shrimp + grits 18

creamy grits topped with andouille cream sauce + jumbo shrimp

fish + grits 18

fried catfish atop creamy grits + andouille cream sauce [elevate with shrimp]

chicken box 16

fried chicken wings + truffle fries served with ketchup + signature hot sauce

skillet melt 15

seasoned potatoes + peppers and onions + cheddar topped with bacon or sausage

kale bowl 13

sauteed kale + seasoned potatoes + peppers and onions

sides

creamy grits 4

scrambled eggs 4

bacon 5

sausage 5

seasoned potatoes 4

slow coked kale 4

fries 5

mac + cheese 6

mashed sweet potatoes 5



All items are cooked to order - if you have a food allergy, intolerance, or sensitivity, please speak to your server about ingredients in the dishes before you order your meal.

ALL SALES ARE FINAL

A discretionary gratuity of 18% will be added on parties of 5 or more. There is a cover charge of \$1.50 per take-out container for 'to-go'





SIGNATURE ESPRESSO

- 4 | **americano** *espresso w/ hot water*
- 6 | **chai tea** *milk steamed with chai*
- 8 | **cappuccino** *espresso w/ half steamed milk*
- 7 | **latte** *espresso w/ steamed milk*
- 7 | **macchiato** *espresso dotted w/ milk foam*
- 6 | **mocha** *espresso w/ milk + Ghirardelli chocolate*
- 9 | **frappe** // *fruity pebble, vanilla, chocolate*
- 12 | **southern flare flight**
- 16 | **the ultimate six flight**

HERBAL TEAS | 8

- black limon** *bright, pick-me-up*
- blueberry hibiscus** *vibrant, anti-stress*
- chamomile medly** *relaxing, calming*
- dandelion detox** *recharging, cleansing*
- english breakfast** *sweet, mellow*
- peppermint sage** *soothing*
- yuzu peach green** *floral, quenching*

drink menu

hand crafted + specially made

BASIC DRINKS | 4

- pepsi
- diet pepsi
- starry (lemon-lime)
- mountain dew
- dr. pepper
- ginger ale
- sunkist (orange)
- pink lemonade
- sun-brewed sweet tea | 5
- fresh-squeezed lemonade | 5

BRUNCH SHOTS | 8

- birthday cake**
vodka + sprinkles
- cinnamon toast crunch**
fireball + cinnamon
- irish breakfast**
whiskey + oj + bacon
- southern shine**
bourbon + chicken and waffles

MIMOSA-ME

- the og** | 9
orange juice + prosecco
- the elevated mimosa** | 13
juice + prosecco + shot
- cotton candy mimosa** | 11
oj splash + prosecco + cotton candy
- mimosa flight** | 18
4 mini mimosas [select juices]
- elevated mimosa flight** | 22
4 mini mimosas + choice of liquor

COCKTAILS

- f.r.i.e.n.d.s.** | 10
tequila + agave
- queen mother** | 12
vodka + elderflower
- purple haze** | 11
vodka + lavender
- amazing grace** | 12
rum + peach + prosecco
- elevated mojito** | 11
rum + mint + prosecco

