

# The Bar Menu

Assortment 1 Vol 5

## WEEKEND BRUNCH

SATURDAY 11:00AM - 2:00PM • SUNDAY 10:30AM - 2:00PM

### FRENCH TOAST

Ciabatta bread, cinnamon, Texas-smoked bacon or link sausage, and maple syrup 10

### THE GRILL BREAKFAST

Three scrambled eggs, Texas-smoked bacon or link sausage, a homemade cheese biscuit and baked herb hash browns 11

### HAM & CHEESE OMELET

Three egg omelet with smoked ham and cheddar cheese. Served with a homemade cheese biscuit and baked herb hash browns 11

### ANDOUILLE OMELET

Three egg omelet with andouille sausage and cheddar cheese, topped with andouille sauce. Served with a homemade cheese biscuit and baked herb hash browns 11

### SOUTHERN EGGS BENEDICT

Two poached eggs, smoked ham, fried green tomatoes, corn cakes and topped with Hollandaise sauce and fire-roasted guacamole. Served with baked herb hash browns 13

### EGGS BENEDICT

Two poached eggs and smoked ham, homemade biscuits and topped with Hollandaise sauce. Served with baked herb hash browns 12

### EGGS BALTIMORE

Two poached eggs atop two crab cakes and topped with Hollandaise sauce. Served with baked herb hash browns 14

### BREAKFAST ENCHILADAS

Flour tortillas stuffed with scrambled eggs, roasted peppers, onions, and andouille sausage. Topped with our enchilada sauce and melted cheddar cheese. Served with baked herb hash browns 11

### BRUNCH SIDES 3

Baked Herb Hash Browns  
Cornmeal Crusted Cheese Grits  
Fresh Fruit  
Texas Smoked Bacon  
Link Sausage  
Fried Green Tomatoes  
Biscuit & Gravy

## WINE BY THE GLASS

GLS/BTL

### WHITES

Champagne, Perrier Jouët Grand Brut, France	89
Demi-Sec, Mumm Napa 'Cuvée M', Napa Valley	49
Prosecco, Bellafina, Veneto	7/27
Pinot Gris, Elk Cove, Willamette Valley	10/39
Pinot Grigio, Kris 'Artist Cuvee', Veneto	7/27
Sauvignon Blanc, Ste. Michelle, HHV, Columbia	10/39
Sauvignon Blanc, Chasing Venus, Marlborough	8/31
Riesling, Fess Parker, Santa Barbara	8/31
Chardonnay, Mer Soleil, 'Reserve', Santa Barbara	49
Chardonnay, Franciscan, Napa Valley	10/39
Chardonnay, Levit8, Sonoma	9/35
Chardonnay, Yalumba 'Un-Oaked', S. Australia	8/31
Moscato d'Asti, Ruffino Moscato D'Asti, Italy	8/31
Rosé, ANEW, Columbia Valley	8/31

### REDS

Pinot Noir, Robert Mondavi, Carneros	59
Pinot Noir, Elouan, Oregon	12/47
Pinot Noir, Chloe, Monterey	9/35
Shiraz, Earthworks, Barossa	8/31
Red Blend, Besitos, California	8/31
Red Zinfandel, Kenwood, Sonoma	9/35
Malbec, Crios, Mendoza	10/39
Malbec, High Note, Mendoza	8/31
Merlot, Flora Springs, Napa Valley	49
Merlot, Rodney Strong, Sonoma	10/39
Merlot, Watchdog Rock, Columbia Valley	8/31
Cabernet Sauvignon, Salvestrin 'CULT', N. Coast	49
Cabernet Sauvignon, Joel Gott '815', California	12/47
Cabernet Sauvignon, Levit8, Sonoma	10/39
Cabernet Sauvignon, Columbia Crest H <sup>3</sup> , Washington	9/35
Cabernet Sauvignon, Spellbound, California	8/31

## BRUNCH COCKTAILS

**PEACH BELLINI** Rum, peach schnapps, peach nectar, champagne, served frozen 7

**PERFECT BLOODY MARY** Absolut Peppar, house bloody mary mix, splash of tabasco, olive-lime-olive garnish, pepper rim 7.5

**BELLAFINA MIMOSA** Prosecco, fresh squeezed orange juice 7

**SUNRISE SCREWDRIIVER** Beveledere Vodka, fresh squeezed orange juice 9

## MORE FINE PRINT

We would like to see that you make it home safely.  
If you do not have a designated driver, please  
allow us to call a ride for you.