

FALL BRUNCH MENU



STARTERS

MONKEY BREAD

molasses, powdered sugar

6

SAUSAGE MUFFINS

toasted English muffin, house made cheesy sausage, crispy sage, sorghum drizzle

8.5

SWEET POTATO DROP BISCUITS

whipped sorghum butter

6.5

SALADS

CITY SALAD

mixed greens, cucumber, carrot, red onion,
roasted scallion, sourdough croutons, citrus vinaigrette

8

CAESAR SALAD

grilled romaine, kalamata, grated egg, anchovy, parmesan, anchovy aioli,
parmesan/garlic vinaigrette

9

with grilled chicken 12.5

with fried oysters 14

SPINACH SALAD

honey crisp apple, red onion, fennel, toasted pecans, plumped raisins, creamy goat cheese dressing

9.5

EGGS

EGGS SARDOU

creamed spinach, hollandaise, fried shrimp, artichoke hearts, grilled sourdough, two poached eggs

16

SHORT RIB HASH

root vegetable medley, popcorn polenta, over easy eggs

19

GRILLED PORK CHOP

fried sweet potatoes, pickled apple relish, sunny side up eggs

18.5

SCRAMBLED EGG TOAST

thinly sliced country ham, tomato jam, swiss cheese, radish, pea shoots

17

SANDWICHES

serverd with French fries • add an egg 1.5

“THE GROCERY” BURGER

grilled 5.3 oz Johnny Snack burger, American cheese, lettuce, onion, pickle, mayo, mustard, and special sauce on a brioche bun

12 / double patty 16.5

SPICY FRIED CHICKEN

American cheese, pickle, iceberg, mayo

12

OPEN-FACED CORNER JOINT ROAST BEEF PO’BOY

garlic roasted beef, French bread, mayo, creole mustard, shredded lettuce, tomato, dill pickle, debris gravy, over easy egg

12

GRILLED 44 FARMS HOT DOG

open faced all beef hot dog, house-made chili, ketchup, Big Shot mustard, grated cheddar, onion, bread and butter relish

10.5

PLATES

PAN ROASTED MISSISSIPPI CATFISH

andouille and tomato gravy, parmesan grits, shaved celery and fresh picked parsley

19

GRILLED QUAIL

Manchester farms sorghum glazed quail, sweet potato puree, creamed spinach, creole mustard vinaigrette

22

SHRIMP AND GRITS

Original Grit Girl parmesan cheese grits, sautéed shrimp, garlic, mushrooms, scallions, white wine, lemon juice, Big Bad bacon

20

SIDES

FRITES 4

PARMESAN GRITS 4

BACON 4.5

BISCUITS (2) 4.5

FRESH FRUIT 4

BEVERAGES

WATER

Soft Drinks	2.5
(Coke, Diet Coke & Sprite)	
Fruit Juice	3
San Pellegrino	3.5
Iced Tea	2.5
Coffee	2.5
Espresso	3.5
Double	5
Cappuccino	4
Double	5.5

BUBBLY WATER

DOMESTIC	4
Budweiser	
Bud Light	
Coors Light	
Coors Non-Alcoholic	
Michelob Ultra	
Miller Lite	
Miller High Life	3
Pabst Blue Ribbon	2

PREMIUM 5.25

Amstel Light	Sierra Nevada
Blue Moon	Shiner Bock
Dos Equis	SPB Suzy B
Guinness Draught	Stella Artois
Heineken	Tiny Bomb
Lagunitas IPA	Yuengling
Old Rasputin	
Peroni	

PLEASE ASK YOUR SERVER ABOUT TODAY’S DRAFT BEER

OUR FOOD IS ONLY AS GOOD AS THE PRODUCTS WE RECEIVE. WE ARE GRATEFUL FOR THE EFFORTS OF THE FARMERS, PRODUCERS AND PURVEYORS WHO MAKE OUR JOBS SO EASY.

WE ARE NOT RESPONSIBLE FOR ITEMS REQUESTED COOKED BEYOND MEDIUM.

WE RESPECTFULLY REQUEST YOU EXCUSE YOURSELF FROM THE DINING ROOM IF USING A CELL PHONE.

thank you