

SPRING BRUNCH MENU



STARTERS

MONKEY BREAD

molasses, powdered sugar

6.5

SAUSAGE MUFFINS

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

8.5

LIMA BEAN HUMMUS

radish, parsley, pea shoots, pickled red onion, saba, fried pita

11

SALADS

CITY SALAD

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

9.5

WEDGE SALAD

iceberg, bacon, red onion, cherry tomatoes, blue cheese dressing, fresh chopped herbs

11

CAESAR SALAD

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

10

with grilled chicken 13.5

with fried oysters 15.5

EGGS

EGGS SARDOU

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

17

GRILLED PORK BELLY

stewed black beans, cumin and lime aioli, over easy eggs, cilantro

20

DUCK CONFIT RILLETTES

pan roasted asparagus, herb scrambled eggs, radish, parsley

18.5

TOMATO BRAISED RABBIT

popcorn polenta, sunny up eggs

19.5

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

12.5

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

13.5

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

BRAISED LAMB

pan roasted broccoli rabe, stewed white beans, olive and caper vinaigrette

24

BLACKENED CATFISH

parmesan grits, house pepperonata

20

SHRIMP AND GRITS

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

21

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