

LATE SUMMER 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

WARM BRIE & HOUSE BACON

house made bacon, pickled apple jam, arugula, toasted sourdough

11.5

SALADS

CITY SALAD

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

9.5

BIBB SALAD

shaved shallot, shaved radish, fresh picked herbs, house guanciale, orange vinaigrette

11.5

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

20

BEEF CHEEK HASH

crispy fried potatoes, sunny up eggs, fresh picked herbs

19

BISCUITS & GRAVY

house made biscuits and white gravy, house bacon, scrambled cheddar eggs

17

SMOKED DUCK BREAST

grilled duck breast, warm asparagus salad, Dijon mustard vinaigrette, two duck fat fried eggs

22.5

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, beer cheese, onion, bread and butter relish - served with fries

10.5

PLATES

GRILLED PORK CHOP

sweet potato puree, chilled hominy salad, peach glaze

23

BLACKENED REDFISH

scarlett rice polenta, smoked tomato choron

23

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
Peroni	
Reve Coffee Stout	

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