

T CRAFT COCKTAILS

JALISCO COFFEE herradura, irish manor cream coffee, whipped cream	9	BRUNCH PUNCH spiced rum, brandy, fresh fruit juices	9
HOWELLS ESPRESSO MARTINI ketel one vodka, espresso, coffee liquor nitrogen draft	14	HOWELL'S ULTIMATE BLOODY MARY house made bloody mary mix, ketel one citroen, old bay seasoned rim, celery, cocktail shrimp and pepper skewer	11
MIMOSA classic with champagne and orange juice [flute/carafe]	7/20	SANGRIA white or red	9
MAN-MOSA ufo white ale, thatchers blood orange liquor, oj and peach	9	SOUTHERN ICED TODDY mckenna bourbon, cointreau, honey syrup, lemon, iced tea	7

BATDORF & BRONSON COFFEE organic whirling dervish blend - 3

Weekend Brunch

BEIGNETS

powdered sugar, local honey - 9

FRENCH TOAST

thick challah, wild berry compote, maple syrup - 13

*STEAK BISCUIT

country fried steak, sausage gravy [+\$1 cheese, +\$1 egg, +\$2 hash] - 7

SUNDAY BREAKFAST PLATE

two eggs, chicken sausage, potato hash, biscuit - 13

HANGOVER HASH

buttermilk biscuit, potato hash, over easy eggs, sausage gravy - 11

CHICKEN & WAFFLES

buttermilk battered and hand breaded chicken, belgian style waffle, powdered sugar, spicy maple syrup - 14

MORNING GLORY PIZZA

oven baked sunny side eggs, smoked gouda, mozzarella, provolone, apple-wood-smoked bacon fresh baby arugula - 11

BOGARS SMOKED SALMON PIZZA

herb cream, arugula, dill, capers, preserved lemon, red onion, chimichurri, calabrian chile - 12/24

*BRUNCH BURGER

half pound certified angus beef, applewood-smoked bacon, over easy egg, tomato, waffle bun, hand-cut fries [+\$1 cheese] - 16

SHRIMP AND GRITS

stone ground grits, and ouille sausage, poblano peppers, red bell pepper, smoked to mato creole cream - $16\,$



BANANA FOSTER WAFFLE

rum infused banana foster caramel sauce, ice cream - 11

A LA CARTE

egg any style / biscuit / toast (3) waffle (6.5) fresh seasonal fruit / half waffle / chicken link sausages potato hash / applewood-smoked bacon / housemade sausage gravy (4)