



—❖ MOTHER'S DAY BRUNCH ❖—

◆ FIRST COURSE ◆

(CHOICE OF)

COLLARD SALAD

Local Collard Greens, Green Goddess Dressing, House-made Bacon, Crispy Shallots & Feta Cheese

CHICKEN & SAUSAGE GUMBO

House-made Andouille Sausage, Smoked Joyce farms Chicken, Delta Blues Rice & Collard Greens

KOREAN BBQ PORK BELLY

Local Purple Cabbage, Cilantro-lime Slaw & Roasted Peanuts

CRAWFISH AVOCADO TOAST

Fresh Local Crawfish, Brioche Toast, Micro Greens, Local Radishes & Preserved Lemon Aioli

◆ SECOND COURSE ◆

(CHOICE OF)

SHRIMP & GRITS

Jumbo Gulf Shrimp, Shroomdom Farms Mushrooms, Poached Farm Egg & House Cured Bacon

CHINESE BREAKFAST PORK

Home Place Pastures Pork, Delta Blues Rice Grits, Collard Greens & a Six Minute Egg

CHICKEN & WAFFLE

Joyce Farms Chicken Breast, Deakle Farms Pecan Praline Syrup & Belgian Style Waffle

WOOD GRILLED STRIP (+\$15)

Patatas Bravas, Roasted Garlic Aioli & Chimichurri

◆ THIRD COURSE ◆

(CHOICE OF)

FLOURLESS CHOCOLATE TORTE

Chili-spiced Chocolate, Dulce de Leche Ice Cream & Fleur de Sel

LOUISIANA STRAWBERRY COBBLER

Grit Girl Cornmeal Crust and Cream Cheese Ice Cream

COAST ROAST POT DE CRÈME

Caramel Whipped Cream & Shaved Chocolate

◆ ◆ SHARABLE SIDES ◆ ◆

LOCAL COLLARD GREENS WITH PEPPER SAUCE 7

DUCK FAT FRIES WITH ROASTED GARLIC AIOLI 7

MAC & CHEESE WITH FRIED CHICKEN SKIN CRUMBLE 7

CRISPY BRUSSELS SPROUT CAESAR 9

\$35 PER PERSON, PRICE DOES NOT INCLUDE BEVERAGE, TAX OR GRATUITY

**VEGETARIAN, GLUTEN FREE & CHILDREN'S MENU OPTIONS AVAILABLE UPON REQUEST