

◆ MOTHER'S DAY BRUNCH ◆

◆ FIRST COURSE ◆ (CHOICE OF)

THAI WEDGE SALAD

Red Miso Dressing, Cilantro, Peanuts, Farm Egg, Shaved Carrot & Benton's Country Ham

CHICKEN & SAUSAGE GUMBO

Joyce Farms Chicken, House-made Andouille, Deakle Farms Collards & Two Brooks Rice

KOREAN BBQ PORK BELLY

Local Purple Cabbage, Cilantro-lime Slaw & Roasted Peanuts

BILOXI HOT FRENCH HERMIT OYSTERS*

Four Cornmeal Fried Oysters With House-made Dill Pickles, Alabama White BBQ Sauce and Parsley

◆ SECOND COURSE ◆

(CHOICE OF)

SHRIMP & GRITS

Jumbo Gulf Shrimp, Local Mushrooms, Grit Girl Grits & Bacon Lardons

BEEF BOURGUIGNON

Stonnington Farms Beef, Sautéed Local Mushrooms, Parsley Gremolata & Rosemary Mashed Potatoes

BRIOCHE FRENCH TOAST

Joyce Farms Fried Chicken Breast, Local Strawberries, Blueberries & Blackberries, Louisiana Cane Syrup & Hand Whipped Cream

WOOD GRILLED GULF FISH (+\$10)

Crawfish Curry, Sticky Two Brooks Farms Black Rice, Cilantro & Deakle Farms Raw Bean Salad

◆ THIRD COURSE ◆ (CHOICE OF)

FLOURLESS CHOCOLATE TORTE

"Reese's" Peanut Butter & Chocolate Torte, House-made Peanut Butter Chocolate Ice Cream

LOUISIANA STRAWBERRY COBBLER

Grit Girl Cornmeal Crust & Cream Cheese Ice Cream

COAST ROAST POT DE CRÈME

Caramel Whipped Cream & Shaved Chocolate

♦ ♦ SHARABLE SIDES ♦ ♦

DUCK FAT FRIES WITH ROASTED GARLIC AIOLI 10

MAC & CHEESE WITH FRIED CHICKEN SKIN CRUMBLE 10

CRISPY BRUSSELS SPROUT CAESAR 14

HOUSE-MADE BISCUITS WITH STRAWBERRY JAM 8