



BRUNCH

Saturday & Sunday 10 am - 3 pm

SOUL FRIED CHICKEN & WAFFLES
with bourbon whipped cream and real maple syrup 15

SHRIMP & GRITS
stone ground grits over Creole tomato mirepoix reduction 17

CINNAMON FRENCH TOAST SKEWERS
deep dish cinnamon stick french toast crème brulee 12

COUNTRY BREAKFAST
local eggs, any style, applewood smoked bacon, or house turkey sausage, house potatoes 14

SPINACH OMELETTE
smooth creamy ricotta filling, lemon zest, roasted shitake, oyster, and button mushrooms 12

CAJUN OMELETTE
applewood smoked bacon, tasso, pulled pork, bell peppers, mozzarella 14

SOUTHERN BISCUITS & GRAVY
jumbo country biscuits, turkey sausage gravy 12

RED BEANS & RICE
New Orleans style, with southern spiced ham 13

SPICY CHICKEN BENEDICT
Southern style fried chicken, buttermilk biscuit, poached egg, Buffalo Hollandaise 15

SOUL BURGER WITH FRENCH FRIES
house ground short rib-brisket on toasted brioche, house made pickles, lettuce, and tomato 17

AVOCADO TOAST WITH POACHED EGG
serrano chili on toasted brioche 12

SEASONAL FRUIT BOWL 9

Bottomless Soul Mimosas Endless Bubbly & Fresh Orange Juice for 2 Hours 20



ORANGE JUICE 4

SODA 4

FROZEN SWEET PEACH TEA 4

HORCHATA unique frozen drink, dairy 4

MILK (whole, chocolate, soy vanilla) 4

COFFEE 4

DECAF 4

HOT TEA (wide selection available) 4

18% Service fee will be added to parties of 8 or more / Let us know in advance if splitting checks, maximum 3 split checks per table.

* We are committed to using only the best ingredients available to us and take pride in our creative efforts to impress you with new menu items that may at times replace an item currently listed.