



# BRUNCH

Saturday & Sunday 10am-3pm

### **SOUL FRIED CHICKEN & WAFFLES**

with bourbon whipped cream and maple syrup 19

### **SHRIMP & GRITS**

stone ground grits topped with Creole tomato mire poix-reduction 17

### **FRENCH TOAST**

served with choice of bacon or turkey sausage 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, button mushrooms & choice of potatoes or grits 12

### **CAJUN OMELETTE**

applewood smoked bacon, tasso ham, pulled pork, bell peppers, mozzarella & choice of potatoes or grits 14

### **SOUTHERN BISCUITS & GRAVY**

jumbo country biscuits, turkey and pork sausage gravy 12

### **RED BEANS & RICE (V, VG w/o ham)**

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, pickled onion on toasted brioche 12

### **SEASONAL FRUIT BOWL 9**

### **Bottomless Soul Mimosas - 25**

Endless Bubbly & Fresh Orange Juice for 2 Hours

## BEVERAGES - 4

ORANGE JUICE

SODA

FROZEN SWEET PEACH TEA

HORCHATA

MILK

COFFEE

DECAF

HOT TEA

(V) Vegetarian (VG) Vegan (GF) Gluten Free

18% service fee will be added to parties of 5 or more / Let us know in advance in splitting checks, maximum 3 split checks per table.

