



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

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

No substitutions, please. 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.

