

Brunch Menu

Served 10:30a until 3p

Inspirations

- Suga's Brunch Salad
 Fresh Spinach, Banana, Strawberries, Mandarin Oranges, Cranberries and Toasted Pecans tossed in a Honey/Balsamic Dressing \$8
 Crepes
 - Choice of: Strawberry Cream or Blueberry Cream Crepes with Fresh Fruit and Baby Greens \$8
- Smoked Salmon Platter
 Assorted Fresh Fruit, Artisan Cheeses, Smoked Salmon and Crackers \$12

Egg Specialties

- Prosciutto Eggs Benedict English muffin topped with Sliced Prosciutto, Poached Eggs and Hollandaise with Baby Greens and Grilled Tomatoes \$12
- Soft Shell Crab Eggs Benedict
 Fried Soft Shell Crab, Poached Eggs, Grilled Tomatoes and Spinach topped with Hollandaise \$20
- Steak and Eggs Mornay
 14 oz. Fire Roasted Rib eye with Two Poached Eggs topped with Mornay Sauce with Hash Browns and Grilled Tomatoes \$30
 Catfish and Eggs
- Catfish and Eggs Two Deep Fried Catfish Filets with Two Eggs any Style and House made Cheese Grits \$16
- Lobster Frittata

Fresh Spinach, Lobster Meat, Hash browns, Tri-Colored peppers and Green Onions blended with Fresh Eggs and Mild Cheddar Cheese, Cooked in a Savory Frittata \$16

Pancakes, Waffles & More...

- Southern Pecan Waffles Pecan Waffle with served with Sugar Cane or Vermont Crown Maple Syrup and served with choice of Neuske Brown Sugar and Pepper
- Smoked Bacon or Homemade Sausage \$9 (BACON WAFFLE \$11) Pan Perdu

New Orleans Style French Toast Topped with Bananas, Cinnamon, Sugar Cane or Vermont Crown Maple Syrup and Chantilly Cream with choice of Nueske Brown Sugar and Pepper Bacon or Homemade Sausage \$12

- Chicken & Waffles
 Crispy Fried Chicken with a Buttermilk waffle and our Tasso Gravy \$16
- Shrimp & Grits

Sautéed Shrimp with Bacon, Diced tomatoes and Diced Green Onions in a Cream Sauce served over Pan Toasted Grits \$16

Sides and Specialty Coffee:

- Hash brown Casserole \$3
- Cheese Grits \$2
- Nueske Bacon \$3
- House made Sausage \$4
- Eggs \$1
- Smoked Salmon \$4
- Cafe au Lat \$3
- Irish Coffee \$6
- Cafe Mocha \$3