

Mother's Day Brunch
May 13, 2018

Appetizers

Doughnut Holes 1/2 Dozen 10

Milk Glaze and Strawberry Compote

Lobster Bisque 12

Tarragon Crème Fraîche and Chives

Deviled Eggs 9

Bacon, Romesco Sauce, and Chow Chow

Fried Green Tomatoes and Blue Crab Tower 16

Tabasco Dressing and Sieved Egg

Pimento Cheese and Conecuh Sausage 14

Mini Biscuits and Smoked Orange Sauce

Tomato and Avocado Salad 12

Spring Onions, Feta, "Everything Bagel Spice", and Basil Vinaigrette

Gem Lettuce "Caesar" 12

Bacon, Parmesan, Toasted Bread Crumbs, Avocado-Lime Purée,
and Roasted Garlic Dressing

Entrées

Frittata 16

Conecuh Sausage, *Redhill* Cheddar, Roasted Red Peppers,
Caramelized Onions, and Mixed Lettuce Salad

Coddled Eggs 20

Gulf Shrimp, Conecuh Sausage, Poached Farm Eggs, Watercress,
and Parmesan

Eggs Benedict 16

English Muffin, Fried Green Tomato, Tasso Ham,
Hollandaise, and Home Fries

Griddled Hoe Cake 16

Peach Preserves, Honey-Mascarpone, Candied Pecans,
and Applewood Smoked Bacon

Cat Head Biscuit 18

Fried *Joyce Farms* Chicken Breast, *Redhill* Cheddar,
Pepper Jelly, and Home Fries

Steak and Eggs 30

10oz NY Strip, Sunny Side Up Egg, Chimichurri, and French Fries

"Fish and Grits" 24

Cornmeal Fried Alabama Catfish, *Logan Turnpike Mills* Grits,
Tomato Gravy, and Green Tomato Chow Chow

Becky Satterfield Executive Pastry Chef / Owner
Tripp Mauldin Executive Chef