



CLASSIC BRUNCH BUFFET

HELP YOURSELF TO A BUFFET OF CLASSIC BRUNCH FARE WITH A CHEF ATTENDED STATION, GREAT COASTAL CUISINE, AND MORE. SERVED WITH A COMPLIMENTARY GLASS OF CHAMPAGNE. \$19

A LA CARTE

CLASSIC EGGS BENEDICT

POACHED EGGS, CANADIAN BACON, ENGLISH MUFFIN, HOLLANDAISE. SERVED WITH GRITS OR SCENIC POTATOES AND FRESH FRUIT \$12

PALAFIX BENEDICT

OUR FAMOUS CRAB CAKES WITH CREOLE REMOULADE, POACHED EGGS, HOLLANDAISE. SERVED WITH GRITS OR SCENIC POTATOES AND FRESH FRUIT \$15

MAIN STREET CHICKEN & WAFFLES

CRISPY FRIED CHICKEN TENDERS ON A WARM BELGIAN WAFFLE. SERVED WITH GRITS OR SCENIC POTATOES AND FRESH FRUIT \$12

GULF COAST SHRIMP & GRITS

CAJUN SEARED GULF SHRIMP PILED OVER CREAMY CHEESE GRITS, TASSO HAM GRAVY, PEPPERS, SIZZLED GREENS, TOMATOES \$14

THE FARMHOUSE FLUFFY 3 EGG OMELET, FRESH SPINACH, HEIRLOOM TOMATOES, PORTABELLA MUSHROOMS, ONIONS, CRUMBLER GOAT CHEESE. SERVED WITH GRITS OR SCENIC POTATOES, FRESH FRUIT AND A BISCUIT \$11

NEW WORLD OMELET FLUFFY 3 EGG OMELET, CARAMELIZED ONIONS, PEPPERS, MUSHROOMS, CHOPPED BACON, CHEDDAR CHEESE. SERVED WITH GRITS OR SCENIC POTATOES, FRESH FRUIT AND A BISCUIT \$12

THE CREOLE OMELET FLUFFY 3 EGG OMELET, BLACKENED SHRIMP, CRAB, CONECUH SMOKED SAUSAGE, PEPPERS, ONIONS, PEPPERJACK CHEESE. SERVED WITH GRITS OR SCENIC POTATOES, FRESH FRUIT AND A BISCUIT \$14

GROUPE MARGARITA CRUSTED FRESH GROUPE, TEQUILA LIME CREAM, SEASONAL VEGETABLES, SCENIC POTATOES \$18

POTATO LATKE & SMOKED SALMON POTATO PANCAKE, CRÈME FRAÎCHE, SMOKED SALMON \$15

BREAKFAST BOWL QUINOA, WHEAT BERRIES, SAUTÉED KALE, AVOCADO, MINT, BASIL, SLICED ALMONDS, FETA CHEESE, POACHED EGGS (VEGETARIAN) \$13

JUST EGG'S SCRAMBLE BOWL VEGAN JUST EGGS SCRAMBLED WITH SCENIC POTATOES, QUINOA, AVOCADO, TOFU CHIPOTLE CREAM (VEGAN) \$9

E.L.T. HOUSE-MADE EGGPLANT "BACON", LETTUCE, TOMATO, RED PEPPER HUMMUS, ON HOUSE SOURDOUGH. SERVED WITH SCENIC POTATOES (VEGAN) \$10

THE IMPOSSIBLE BURGER 6OZ MEAT-FREE BURGER MADE FROM PLANT PROTEIN, WITH VEGAN 1000 ISLAND, LETTUCE, TOMATO, ONION, KAISER ROLL. (VEGAN) POSSIBLE ADD-ONS (\$1 PER): VEGAN SMOKED GOUDA, VEGAN PEPPERJACK, CRISPY EGGPLANT "BACON", AVOCADO, SAUTÉED ONIONS, MUSHROOMS, ETC. \$15

IMPOSSIBLE COUNTRY FRIED STEAK & EGG LIGHTLY BREADED & DEEP FRIED IMPOSSIBLE PATTY, JUST EGG, SERVED WITH CASHEW MILK PEPPER GRAVY, SCENIC POTATOES (VEGAN) \$18

GUS SILIVOS EXECUTIVE CHEF **TAKARA HEIN** CHEF DE CUISINE **PAUL EARNEST** SOUS CHEF

CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY WITH CERTAIN MEDICAL CONDITIONS