

Brunch



STARTERS & SHARED PLATES

- BISCUITS & HOUSEMADE APPLE BUTTER** 4 for \$5 / 8 for \$8
M. Houston's Housemade Biscuits & Apple Butter
- PECAN & BOURBON SOAKED RAISIN STICKY BUNS** \$8
Cream Cheese Icing
- DEVILED EGGS (GF)** \$6
Classic Southern & Pimento-Bacon
- FISH N' PUPPIES** \$16
Fried Grouper, Corn Meal Hush Puppies, French Fries & Pickled Green Bean Tartar

- FRIED GREEN TOMATOES** \$8
4 Fried Green Tomatoes, Fried Crispy with a Side of Remoulade
- RED HILLS GUMBO** \$8/\$14
Rich Creole Stew with Chicken, Gulf Shrimp & Bradley's Sausage, Garnished with Sausage Fried Rice & Sliced Green Onions
- THE SOUTHERN SLATE** \$20
Candied Bacon, Air Cured Ham & Genoa Salami, Pimento Cheese, Deviled Eggs, Honey Drizzled Candied Pecans, Chef's Selection of Cheese, Served with Fig Preserves, Baguette Crisps & Poppy Seed Lavosh

GREENS

(ADD A PROTEIN: Chicken - \$7, Shrimp - \$8, Fried Oysters - \$9, Grilled Salmon - \$9, Steak Tips - \$10)

- 1215 SALAD** \$4/\$8
Field Greens, Tomatoes, Feta, Candied Pecans, Cornbread Croutons, & Champagne-Cane Vinaigrette
- CLASSIC CAESAR** \$4/\$8
Crisp Romaine, Asiago Cheese, Ciabatta Croutons & Classic Caesar Dressing
- PICKLED BEET & GORGONZOLA SALAD** \$4/\$8
Field Greens, Tobacco Onions, Candied Pecans & Beet Juice

- PANHANDLE WEDGE (GF)** \$4/\$8
Pressed Eggs, Shredded Cheddar, Chopped Peppered Bacon, Grape Tomatoes & Housemade Thousand Island Dressing
- SOUTHERN SALAD (GF)** \$4/\$8
Field Greens, Cucumber, Green Beans, Red Radishes, Black-Eyed Peas, Craisins, Mandarin Oranges, Gorgonzola Cheese & Tomatoes, Side of Housemade White Vinaigrette

KEEP ON SIPPIN' ON

MIMOSAS - \$5

Traditional, Poinsettia, Southern Bellini, Grapefruit

TITO'S BLOODY MARY - \$5

(ADD FLAIR: Spicy Rim, Peppered Bacon, Celery, Pickled Green Bean & Blue Cheese-Stuffed Olives - \$4)

ask your server about our Sunday Drink Special.

BRUNCH

- STEAK & EGGS** - \$16
(whole New York Strip - \$31)
1/2 of Our Smoked New York Strip, Potato & Sweet Onion Hash & Two Eggs Your Way, Topped with Hollandaise
- SOUTHERN FRIED FILET** - \$18
6 oz Country Fried Beef Tenderloin, Potato & Sweet Onion Hash & Two Eggs Your Way, Topped with Sausage & Sage Gravy
- RIFF'S BENEDICT** - \$14
Grit Cakes Topped with Poached Eggs, Country Ham & Hollandaise, Potato & Sweet Onion Hash
- CRAB CAKE BENEDICT** - \$19
Housemade Biscuits topped with Gulf Crab Cake, Sautéed Spinach, Herb Roasted Tomato, Poached Eggs & Creole Hollandaise, Potato & Sweet Onion Hash
- TWO EGG PLATE** - \$13
Two Eggs Your Way, Choice of Two Sides & a Biscuit
- GUACAMOLE TOAST** - \$9
Housemade Guacamole on Sourdough, Topped with Pico de Gallo, Arugula & a Balsamic Drizzle
(Add Two Eggs Your Way - \$3)
(Add Peppered Bacon - \$4)
(Add Black Bean Spread - \$2)

- CHICKEN & WAFFLES** - \$15
Mr. B's Secret Recipe Chicken Tenders, Topped with Blueberry-Sriracha Syrup & Fried Sage Leaves
- SHRIMP & GRITS (GF)** - \$22
Gulf Shrimp, Mushrooms & Bacon-Tomato Gravy Over Smoked Gouda Cheese Grits & Topped with Arugula
- HASHTAG'S PEACH COBBLER FRENCH TOAST** - \$12
French Toast Topped with Sweet Peaches, a Peach Glaze, Streusel, and Powdered Sugar
- BAGEL & LOX** - \$16
Smoked Salmon Served on a Jumbo Everything Bagel with Caper & Dill Cream Cheese, Choice of 2 Eggs Your Way or Fruit Cup
- BISCUITS & GRAVY** - \$13
Fluffy Biscuits, Sausage & Sage Gravy & Poached Eggs
(Add Mr. B's Secret Recipe Chicken Tenders - \$4)
- "CIRI" THE BRUNCH LEGEND** - \$16
4 Egg Omelet Stuffed with Peppers, Onions, Ham, Sausage, Cheddar & Asiago, Topped with Ranchero Sauce, Lime Sour Cream, Served with Potato & Sweet Onion Hash or a Biscuit

"Too much of anything is bad, but too much Champagne is just right."

- F. SCOTT FITZGERALD



SAMMICHES

(Substitute Sweet Potato Fries - \$1, Truffled Tater Tots - \$2)

- FRIED GREEN TOMATO BLT** \$13
Thick Cut Peppered Bacon, Artisan Lettuce, Sundried Tomato-Basil Aioli on Challah, Served with Housemade Chips (Add Two Eggs Your Way - \$3)
- GRILLED GROUPE SANDWICH** \$17
Gulf Grouper, Lettuce, Tomato & Pickled Green Bean Tartar on Toasted Brioche, Served with Housemade Chips
- BACON, EGG & CHEESEBURGER** \$15
House Ground Beef, Coffee-Bacon Jam, Egg Your Way, Smoked Provolone, Lettuce, Tomato & Red Onion on Toasted Brioche, Served with French Fries

Buy the Kitchen a Round of Mimosas! - \$12

SIDES

- THICK CUT PEPPERED BACON (GF)** - \$6
- HOUSEMADE SAUSAGE PATTIES (GF)** - \$6
- 2 EGGS ANY STYLE (GF)** - \$4
- FRUIT CUP (GF)** - \$3
- POTATO & SWEET ONION HASH** - \$5
- FRESH FRUIT, GRANOLA & GREEK YOGURT** - \$6
- SMOKED GOUDA CHEESE GRITS (GF)** - \$6



You are always welcome at our table

Beverages



WINE BY THE GLASS (PROGRESSIVE)

WHITE

JCB CRÉMANT , Sparkling Rosé France	\$12
AVISSI , Prosecco Italy	\$8
PIERRE SPARR CRÉMANT , Brut France	\$12
JULIETTE , Still Rosé France	\$9
FESS PARKER , Riesling California	\$9
CONUNDRUM , White Blend California	\$9
PICCINI , Pinot Grigio Tuscany	\$7
THRIVE , Pinot Grigio California	\$8
KING ESTATE , Pinot Gris Oregon	\$10
KIM CRAWFORD , Sauvignon Blanc New Zealand	\$9
HONIG , Sauvignon Blanc Napa	\$14
BERINGER , Chardonnay California	\$8
CHALK HILL , Chardonnay California	\$10

RED

THE SEEKER , Pinot Noir France	\$8
MEIOMI , Pinot Noir Sonoma	\$9
THE PARING , Pinot Noir Santa Barbara	\$11
CONUNDRUM , Red Blend California	\$9
HESS TREO , Zinfandel Blend Napa	\$8
PENFOLDS KOONUNGA , Shiraz Australia	\$11
GASCON , Malbec Argentina	\$7
RODNEY STRONG , Merlot California	\$9
BROADSIDE , Cabernet Sauvignon California	\$9
DECOY , Cabernet Sauvignon Napa	\$13
GROTH , Cabernet Sauvignon California	\$25

SANGRIAS

SPARKLING ROSÉ PEACH SANGRIA (glass)	\$11
<i>Muddled Peaches, Peach Schnapps, Sauvignon Blanc, and Topped with Sparkling Rose and Garnished with an Orange and a Lemon Wedge</i>	
KNOCKOUT BLACKBERRY SANGRIA (glass)	\$11
<i>Farmer's Daughter Red Blend, Blackberry Simple Syrup, Cranberry Juice & Orange Liqueur</i>	

MIMOSAS - \$5

Traditional, Pointsettia, Southern Bellini, Grapefruit

TITO'S BLOODY MARYS - \$5

(ADD FLAIR: Spicy Rim, Peppered Bacon, Celery, Pickled Green Bean & Blue Cheese-Stuffed Olives - \$4)

ask your server about our Sunday Drink Special.

All day Happy Hour on Sunday!

COCKTAILS

HUMBLE PEACH - \$8

Peach Whiskey, Peach Schnapps, Orange Juice, Grenadine

VERY BERRY COLLINS - \$9

Bombay Gin, Lemon Juice, Simple Syrup, Blackberries, Garnished with Rosemary Sprig

ICED KEOKE - \$8

"Lucky Goat" Cold Brew Coffee, Timber Creek Coffee Rum, Chocolate Liqueur & Whipped Cream

CHERRY PICKIN' GOOD - \$11

Muddled Strawberries, Bitters, Lemon Juice, Simple Syrup, Cherry Juice, Topped with Champagne

PRICKLY PINEAPPLE MARGARITA - \$10

Jalapeño infused Camarena Tequila, Bauchant Orange Liqueur, Fresh Citrus Juices and Pineapple, a Dash of Chili Oil, Shaken & Garnished with a Jalapeño Slice

SWEET TEA & KEY LIME - \$11

Sweet Tea, Vodka, Lime Juice, Simple Syrup, Sour

"BEETS" BY JOE - \$9

Beet Infused Gin, Cucumber, Lemon Juice, Mint

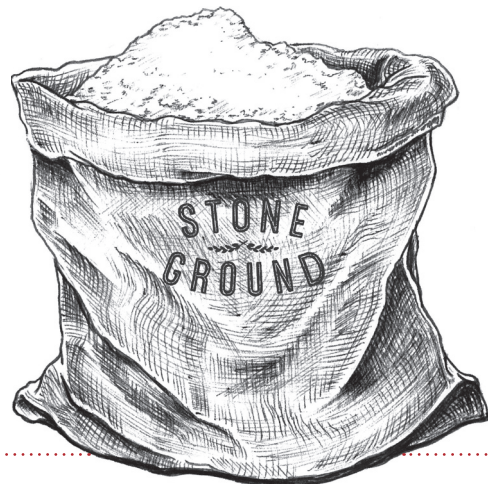
WHISKEY BUSINESS - \$10

Evan Williams Bourbon, Sour, Orange Juice, Grenadine

We Proudly Serve LUCKY GOAT Coffee & Cold Brew



Buy the Kitchen a
Round of Mimosas!
- \$12



BEER

Proudly serving Proof and other local beers, ask your server for today's DRAFT selections!

CRAFT BOTTLES/CANS

BREWERY	BEER	ABV	PRICE
3 DAUGHTERS	Cider	5.5%	\$7
BLUE POINT	Toasted Lager	5.5%	\$6
CIGAR CITY	Maduro Brown Ale	5.5%	\$6
FOUNDERS	Porter	6.5%	\$6
FUNKY BUDDHA	Floridian	5.2%	\$6
KONA	Big Wave Blonde Ale	4.4%	\$6
OSKAR BLUES	Mama's Lil Yella Pills	5.3%	\$6
OSKAR BLUES	Dales Pale Ale	6.5%	\$6
SWAMPHEAD	Stump Knocker APA	5.6%	\$8
VICTORY	Golden Monkey	9.5%	\$8

DOMESTIC BOTTLES/CANS

BREWERY	BEER	ABV	PRICE
ANHEUSER-BUSCH	Bud Light	4.2%	\$5
ANHEUSER-BUSCH	Michelob Ultra	4.2%	\$5
MOLSON-COORS	Coors Light	4.2%	\$5
MOLSON-COORS	Miller Lite	4.2%	\$5
YUENGLING	Lager	5%	\$5

IMPORTED BOTTLES/CANS

BREWERY	BEER	ABV	PRICE
GRUPO-MODELO	Corona	4.2%	\$5
ANHEUSER-BUSCH	Stella Artois	5.2%	\$5
ST. JAMES' GATE	Guinness	4.2%	\$7



You are always welcome at our table

Kid's Brunch



MEALS

*Comes with a beverage, entree,
side item & dessert*

GIANT BELGIAN WAFFLE - \$5

Add Chocolate Chips - \$1

Add Strawberries & Whipped Cream - \$2

CHEESY SCRAMBLED EGGS & BACON - \$6

CHICKEN FINGERS - \$6

Grilled or Fried

GROUPEY FINGERS - \$9

Grilled or Fried

GRILLED CHEESE - \$6

SIDES

CHEESE GRITS

FRENCH FRIES

FRUIT CUP

DESSERT

HOUSEMADE VANILLA OR CHOCOLATE
ICE CREAM OR COOKIE

13 & under only



WORD SEARCH

M	K	T	Y	D	Q	S	O	U	T	H	E	R	N	B
H	L	W	C	V	E	G	E	T	A	B	L	E	S	Z
H	Q	E	P	L	H	Z	S	R	J	H	P	D	V	G
Q	Y	N	I	P	C	A	G	Z	V	E	O	B	U	M
W	Y	T	O	N	C	H	I	C	K	E	N	A	Q	P
A	J	Y	R	U	K	G	E	G	G	S	G	C	O	S
F	N	T	U	F	V	C	G	E	U	C	R	O	S	T
F	B	H	M	R	I	Q	H	E	S	O	I	N	Z	A
L	W	R	K	U	T	D	T	O	M	E	T	W	A	B
E	T	E	V	I	H	F	F	G	C	H	S	F	Q	L
S	P	E	K	T	H	F	Z	L	X	O	K	B	D	E
E	Q	Z	I	Y	S	E	M	I	N	O	L	E	R	U
W	Z	O	B	E	L	G	I	A	N	P	Z	A	I	U
S	C	R	A	M	B	L	E	D	E	X	O	U	T	P
B	R	U	N	C	H	G	R	G	R	P	P	J	K	E

FIND THESE WORDS

TABLE

TWENTY-THREE

BRUNCH

BELGIAN

WAFFLES

BACON

SCRAMBLED

EGGS

FRUIT

SOUTHERN

SEMINOLE

VEGETABLES

CHICKEN

CHEESE

GRITS

CHOCOLATE



Dessert



FLOURLESS CHOCOLATE AND PECAN BROWNIE (GF) - \$8

*Served with Vanilla Ice Cream,
Chantilly Whipped Cream & Pecan Sauce*

BANANA PUDDING - \$7

*Velvety Custard, Caramelized Bananas,
Vanilla Wafers & Chantilly Cream*

FLORIDA KEY LIME AND GRAND MARNIER PIE - \$7

Graham Cracker Crust, Whipped Cream & Raspberry Coulis

MISS MANDY'S PECAN PIE - \$8

Classic Pie, Flaky Crust & Vanilla Ice Cream

SELECTION OF OUR ICE CREAMS & SORBETS, SERVED WITH A FRESH BAKED COOKIE - \$5 / \$8

Ask your Server for our Daily Selections

BANANAS FOSTER - \$8

*Bananas Sautéed in Butter, Sugar and Cinnamon, Dark Rum Sauce,
Served Hot over Vanilla Ice Cream with Cinnamon Sugar Tortillas*

CRÈME BRULEE (GF)- \$7

Ask your Server for Today's Flavor

T23 BREAD PUDDING - \$7

*Cinnamon, Pecans & Bourbon with a Hint of Chocolate & Raisins.
Topped with Vanilla Ice Cream & Whipped Cream*

