

Brunch



STARTERS & SHARED PLATES

BISCUITS & HOUSEMADE APPLE BUTTER	4 for \$6 / 8 for \$9
<i>M. Houston's Housemade Biscuits & Apple Butter</i>	
PECAN & BOURBON SOAKED RAISIN STICKY BUNS	\$8
<i>Cream Cheese Icing</i>	
DEVILED EGGS (GF)	\$7
<i>Classic Southern & Pimento-Bacon</i>	
FISH N' PUPPIES	\$18
<i>Fried Grouper, Corn Meal Hush Puppies, French Fries & Pickled Green Bean Tartar</i>	

FRIED GREEN TOMATOES	\$10
<i>4 Fried Green Tomatoes, Fried Crispy with a Side of Remoulade</i>	
RED HILLS GUMBO	\$8/\$14
<i>Rich Creole Stew with Chicken, Gulf Shrimp & Bradley's Sausage, Garnished with Sausage Fried Rice & Sliced Green Onions</i>	
THE SOUTHERN SLATE	\$21
<i>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</i>	

GREENS

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

1215 SALAD	\$5/\$9
<i>Field Greens, Tomatoes, Feta, Candied Pecans, Cornbread Croutons, & Champagne-Cane Vinaigrette</i>	
CLASSIC CAESAR	\$5/\$9
<i>Crisp Romaine, Asiago Cheese, Ciabatta Croutons & Classic Caesar Dressing</i>	
PICKLED BEET & GORGONZOLA SALAD	\$5/\$9
<i>Field Greens, Tobacco Onions, Candied Pecans & Beet Juice</i>	

PANHANDLE WEDGE (GF)	\$5/\$9
<i>Pressed Eggs, Shredded Cheddar, Chopped Peppered Bacon, Grape Tomatoes & Housemade Thousand Island Dressing</i>	
SOUTHERN SALAD (GF)	\$5/\$9
<i>Field Greens, Cucumber, Green Beans, Red Radishes, Black-Eyed Peas, Craisins, Mandarin Oranges, Gorgonzola Cheese & Tomatoes, Side of Housemade White Vinaigrette</i>	

KEEP ON SIPPIN' ON

MIMOSAS - \$7

Traditional, Poinsettia, Southern Bellini, Grapefruit

TITO'S BLOODY MARY - \$7

(ADD FLAIR: Spicy Rim, Peppered Bacon, Celery, Pickled Green Bean & Blue Cheese-Stuffed Olives – \$5)

ask your server about our Sunday Drink Special.

BRUNCH

STEAK & EGGS – \$17 (<i>whole New York Strip – \$33</i>) 1/2 of Our Smoked New York Strip, Potato & Sweet Onion Hash & Two Eggs Your Way, Topped with Hollandaise	CHICKEN & WAFFLES – \$15 Mr. B's Secret Recipe Chicken Tenders, Topped with Blueberry-Sriracha Syrup & Fried Sage Leaves
SOUTHERN FRIED FILET – \$25 6 oz Country Fried Beef Tenderloin, Potato & Sweet Onion Hash & Two Eggs Your Way, Topped with Sausage & Sage Gravy	SHRIMP & GRITS (GF) – \$25 Gulf Shrimp, Mushrooms & Bacon- Tomato Gravy Over Smoked Gouda Cheese Grits & Topped with Arugula
RIFF'S BENEDICT – \$15 Grit Cakes Topped with Poached Eggs, Country Ham & Hollandaise, Potato & Sweet Onion Hash	HASHTAG'S PEACH COBBLER FRENCH TOAST – \$13 French Toast Topped with Sweet Peaches, a Peach Glaze, Streusel, & Powdered Sugar
CRAB CAKE BENEDICT – \$24 Housemade Biscuits topped with Gulf Crab Cake, Sautéed Spinach, Herb Roasted Tomato, Poached Eggs & Creole Hollandaise, Potato & Sweet Onion Hash	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
TWO EGG PLATE – \$15 Two Eggs Your Way, Choice of Two Sides & a Biscuit	BISCUITS & GRAVY – \$16 Fluffy Biscuits, Sausage & Sage Gravy & Poached Eggs (Add Mr. B's Secret Recipe Chicken Tenders – \$5)
GUACAMOLE TOAST – \$11 Housemade Guacamole on Sourdough, Topped with Pico de Gallo, Arugula & a Balsamic Drizzle (Add Two Eggs Your Way – \$3) (Add Peppered Bacon – \$5) (Add Black Bean Spread – \$2)	"CIRI" THE BRUNCH LEGEND – \$17 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	\$15
<i>Thick Cut Peppered Bacon, Artisan Lettuce, Sundried Tomato-Basil Aioli on Challah, Served with Housemade Chips (Add Two Eggs Your Way – \$3)</i>	
GRILLED GROUPE SANDWICH	\$17
<i>Gulf Grouper, Lettuce, Tomato & Pickled Green Bean Tartar on Toasted Brioche, Served with Housemade Chips</i>	
BACON, EGG & CHEESEBURGER	\$16
<i>House Ground Beef, Coffee-Bacon Jam, Egg Your Way, Smoked Provolone, Lettuce, Tomato & Red Onion on Toasted Brioche, Served with French Fries</i>	

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

SIDES

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



You are always welcome at our table

Beverages



MIMOSAS - \$7

Traditional, Pointsettia, Southern Bellini, Grapefruit

TITO'S BLOODY MARYS - \$7

(ADD FLAIR: Spicy Rim, Peppered Bacon, Celery, Pickled Green Bean & Blue Cheese-Stuffed Olives – \$5)

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

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

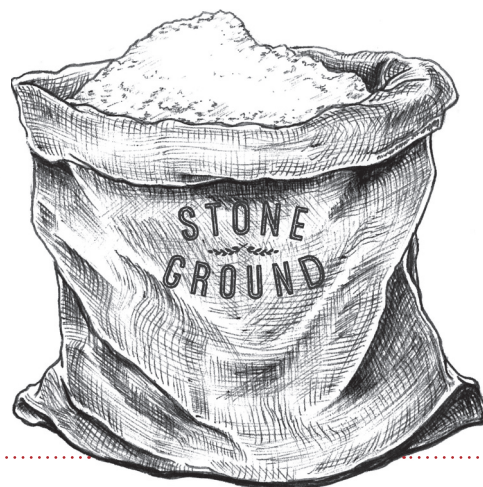
SANGRIAS

SPARKLING ROSÉ PEACH SANGRIA (glass) \$11

Muddled Peaches, Peach Schnapps, Sauvignon Blanc, & Topped with Sparkling Rose & Garnished with an Orange & a Lemon Wedge

KNOCKOUT BLACKBERRY SANGRIA (glass) \$11

Farmer's Daughter Red Blend, Blackberry Simple Syrup, Cranberry Juice & Orange Liqueur



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

BEER

Proudly serving Proof & 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

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

GROUPE 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

