



BRUNCH COCKTAILS

MIMOSA

by the glass (110 cal) 5
bottle of La Marca Prosecco with carafe of orange juice (360 cal) 32

BLOODY MARY

Fris vodka, Bloody Mary mix, crispy bacon, olives, and citrus (160 cal) 8

WHISTLEPIG MAPLE OLD FASHIONED

WhistlePig PiggyBack bourbon, WhistlePig's own Vermont maple syrup, Angostura bitters and candied peppered bacon (260 cal) 14.9

ESPRESSO MARTINI

Vanilla vodka, Kahlúa, Crème de Cacao, and freshly brewed espresso (170 cal) 12.9

SPIRIT-FREE BEVERAGES

DRAGON FRUIT NO-JITO

dragon fruit, refreshing mint, and Fever-Tree Sparkling Lime Yuzu, offers a bright and bubbly tropical escape (140 cal) 5.5

SPARKLING BLUEBERRY REFRESHER

blueberry purée, Sprite, and fresh lime garnished with a mint sprig (190 cal) 4.9

HARVEST CIDER

apple cider, pumpkin puree, lemon and ginger beer (100 cal) 5.5

BRUNCH FAVORITES

CRAB HUEVOS RANCHEROS*

crispy crab bites, poached eggs, avocado and refried black beans, topped with enchilada sauce, cilantro-lime crema, feta cheese, and crispy tortilla strips (890 cal) 17.9

BANG BANG SHRIMP® EGGS BENEDICT*

our signature crispy shrimp on a toasted English muffin, topped with poached eggs coated in creamy spicy hollandaise sauce finished with green onion, served with seasoned breakfast potatoes and applewood smoked bacon (1270 cal) 16.5

TRADITIONAL EGGS BENEDICT*

smoked ham on a toasted English muffin with poached eggs and hollandaise sauce, served with seasoned breakfast potatoes and applewood smoked bacon (1070 cal) 15.9

SHRIMP & GRITS

five wood-grilled shrimp topped with a creamy creole sauce, served over mozzarella cheese-infused grits, finished with green onions, parmesan cheese and bacon, served with seasoned potatoes and applewood smoked bacon (1630 cal) 17.5

BFG EGG BURGER*

our signature half-pound BFG burger, toasted bun, fully dressed with sharp Cheddar and special sauce, topped with a fried egg, served with seasoned breakfast potatoes and applewood smoked bacon (1600 cal) 17.9

CRAB AND FONTINA CHEESE FRITTATA

egg soufflé topped with creamy Fontina cheese and lump crab meat, served with seasoned breakfast potatoes and applewood smoked bacon (1310 cal) 17.9

B.A.E. TACOS*

crispy **Bacon and** cheesy scrambled **Eggs**, served in warm tortillas topped with cilantro, drizzled with our signature Bang Bang sauce, served with seasoned breakfast potatoes and applewood smoked bacon (1540 cal) 15.9

CRÈME BRÛLÉE FRENCH TOAST

Grand Marnier and orange zest soaked brioche bread, served with chef-crafted whipped cream, mint, fresh strawberries, served with applewood smoked bacon (2000 cal) 15.9

Dine-in only. Menu subject to change based on availability.

*These items are cooked to order. Consuming raw and undercooked meats, poultry, seafood, shellfish, or eggs which may contain harmful bacteria may increase your risk of foodborne illness or death, especially if you have certain medical conditions. 2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition is available upon request.