



weekend BRUNCH

SAT & SUN, 11AM - 3PM



BRUNCH COCKTAILS

MIMOSA

by the glass (110 cal) 5

bottle of La Marca Prosecco with carafe of orange juice (360 cal) 32

MINI MARTINI FLIGHT

sip and sample some of our top-selling hand-crafted cocktails. This flight includes the Pomegranate Martini, Heatwave Martini and our Seasonal Martini (390 Cal) 12.9

WHISTLEPIG MAPLE OLD FASHIONED

WhistlePig PiggyBack bourbon, WhistlePig's own Vermont maple syrup, Angostura bitters and candied peppered bacon. 14.9

BLOODY MARY

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

ESPRESSO MARTINI

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

SHAREABLE PITCHERS *serves 3 cocktails*

Parker's Margarita 24 (upgrade to Patron +8) (530 cal)

Blackberry Red Sangria 24 (570 cal)

Sparkling Mango White Sangria 24 (630 cal)

SPIRIT-FREE BEVERAGES

LYCHEE LOTUS

lychee, fresh citrus juices, topped with soda 5.5

BRUNCH FAVORITES

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 (1220 cal) 16.5

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

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 (1590 cal) 17.5

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 (1020 cal) 15.9

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 (1470 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 (1260 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 (2160 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 (1810 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.