

The INLAND BRUNCH

CRAFTED FOR YOUR
PERFECT BRUNCH
EXPERIENCE

EVERY SUNDAY 10:30AM - 3:00PM

Main Plates

FCI Plate	\$13
Local eggs, smoky bacon, crispy potato nest, sourdough	
Shrimp & Grits	\$18
Gulf shrimp, smoked tomato & Creole jus, cheddar stone ground grits, seared eggs, chives	
Avocado Toast	\$13
Local egg, hass avocado mash, arugula everything seasoning, sourdough bread	
Steak & Eggs	\$21
Grilled & marinated skirt steak, local eggs, crispy potato nest	

Chef's Picks

Fried Chicken & Biscuits	\$14
Buttermilk fried chicken, honey butter, cheddar, house hot sauce, buttered biscuits, peppered gravy	
Butchers Blend Omelette	\$16
Chorizo, bacon, ham, gruyere cheese, peppers & onions, grits or potatoes	
Crab Cake & Eggs	\$19
Lump crab, Old Bay hollandaise, arugula, grilled bread, local eggs	
Bacon, Egg & Cheese Biscuit	\$12
Buttery biscuit, scrambled egg, smoky bacon, white American, strawberry preserve, cheesy grits	

*Bottomless
Bloody Marys or
Mimosas \$12*

Brunch Bloody's

Bellini Bash

Bellini Flight	\$21
Choose Four Flavors: Passion Fruit, Strawberry, Blueberry, Lychee, Pineapple, Cranberry, Grapefruit, Black Cherry	

Surf & Turf	\$19
Two Gulf shrimp, millionaire bacon, blue cheese stuffed olives	
Garden of Eden	\$16
Leafy celery stalk, bundle of carrots, pickled asparagus & green beans, rosemary sprig	
Bloody Maria	\$15
Casamigos Silver Tequilla, pineapple, olive, cilantro, lime, tajin rim	