

BRUNCH SATURDAY & SUNDAY

10 AM - 2 PM

“WITHOUT BOOZE, IT’S JUST BREAKFAST”

WHISKEY BLOODY INFERNO

Bacon Infused Vodka, House Bloody Mix, Chili Lime Salt Rim, Olive Skewer, Bacon, MN Sushi, Hard Boiled Egg, Corona Buddy 12

(Boring Bloody Available For 8)

BUBBLES

ROSÉLLINI 10

Graham Beck Sparkling Rosé, Peach & Lemon

TRIPLEBERRY MIMOSA 10

Blueberry, Strawberry, Raspberry & Prosecco

“THE MOST IMPORTANT MEAL OF THE WEEK”

BRUNCH

STEAK AND EGGS 16

Two eggs, hash browns and a six ounce grilled sirloin steak

EGGS BENEDICT 13

English muffin, Canadian bacon, poached egg and hollandaise sauce served with hash browns

PULLED PORK SCRAMBLE 13

Hash browns, eggs, house smoked pulled pork, mushrooms, and cheddar cheese dusted with Cajun spice. Served with a side of hollandaise

BISCUITS AND GRAVY 13

Buttermilk biscuits topped with sausage gravy and two eggs

BELGIAN WAFFLES 5

A golden brown Belgian waffle served with butter and syrup

BUTTERMILK PANCAKES

Two 4 | Three 5
Fluffy buttermilk pancakes

THE STANDARD 11

Two eggs any style, bacon or sausage, hash browns, and toast

DENVER OMELET 13

Omelet filled with bell peppers, onions, ham, bacon, and cheddar cheese

TEXAS OMELET 13

Omelet filled with smoked brisket, cheddar cheese and topped with our smokehouse style chili

CHICKEN AND WAFFLES 19

Our signature fried chicken served on top of a Belgian waffle and a choice of maple syrup or maple gravy

SHRIMP AND GRITS 16

Smoked sausage and jumbo shrimp sautéed in a cajun style broth and served over creamy cheddar grits

CROUQUE MADAME 14

Grilled ham and swiss cheese sandwich topped with smoked gouda cheese sauce and a fried egg

LUNCH

PULLED PORK 9

Tangy slaw and Carolina BBQ sauce

SMOKED WINGS 12

Slow smoked then fried, dressed with smoked bbq, buffalo, or dry rub

SMOKEHOUSE NACHOS 14

Topped with black beans, pico de gallo, cheddar cheese, smoked gouda cheese sauce and a choice of smoked brisket or chicken

SMOKEHOUSE COBB 11

Bacon, hard boiled egg, avocado, blue cheese, and tomatoes with choice of dressing
add brisket 2 | crab 6 | lobster 8

CHOPPED CAESAR 11

Chopped romaine lettuce tossed with Caesar dressing, hardboiled egg, parmesan, and croutons
add brisket 2 | crab 6 | lobster 8

DUROC ST. LOUIS RIBS half 18

Pork ribs slow smoked

LOBSTER ROLL 21

Tender, sweet, cooked lobster tossed lightly with mayo in a grilled New England style bun topped with pickled red onion

BACON CHEESEBURGER 13

Flame grilled patty topped with cheddar cheese and house smoked bacon

CHIPOTLE BLACK BEAN BURGER 12

Black beans, corn, and smokey chipotle peppers, topped with pepper jack cheese, lettuce, tomato, and guacamole

SMOKEHOUSE SANDWICH 15

Sliced brisket, pulled pork, sausage, caramelized onions, housemade pickles and habanero mustard

NEW YORKER SANDWICH 13

House smoked corned beef, fried egg, swiss cheese, and habanero mustard

À LA CARTE

Hash Browns 3

Bacon 4

Sausage 4

Grits 3

Eggs (any style) 3

Biscuit 3

English Muffin 2

Fresh Fruit 4

Vidalia French Onion Soup 7

SIDES 3

Burnt End Baked Beans

Hand Cut Fries

Sweet Potato Fries

Side Salad

Cornbread