

## BRUNCH MENU

### STARTERS

#### JUMBO LUMP CRAB BEIGNETS ... 19

beer battered, dressed in a chipotle aioli

#### GULF FLOUNDER CEVICHE ... 17

mango, coconut, cilantro, lime, red jalapeno

#### BRUSSELS SPROUTS & CAULIFLOWER ... 16

spiced peanuts, french feta, pomegranate seeds & pomegranate molasses

#### TUNA TARTARE ... 22

marinated tuna, avocado mix, cilantro, crispy shallots

#### SHRIMP COCKTAIL ... 19

chilled jumbo gulf shrimp, house made cocktail sauce, fresh garnishes

#### CRISPY CALAMARI ... 16

with homemade marinara sauce & roasted jalapeno aioli

#### CAESAR SALAD ... 12

romaine, baguette croutons, shredded parmesan, Caesar dressing

\* Add Chicken +\$9, Add Shrimp +\$12. \*

### BENEDICTS & OMELETS

Served with Bisou Potatoes & Fruit

#### "THE BENEDICT" ... 19

Spinach, Poached Eggs, English Muffin, Hollandaise

#### EGG WHITE OMELETTE ... 17

spinach, mushrooms, roasted peppers, caramelized onions

#### THREE EGG OMELETTE ... 15

House Smoked Applewood Bacon, Cheddar, Chives

#### PAN SEARED CRAB CAKES BENEDICT ... 28

with Bisou potatoes and fresh fruit

### ENTRÉES

#### WAFFLE ... 12

Cinnamon Brown Sugar Belgian Waffle, Berry Compote, Maple Syrup, Vanilla Chantilly Cream

#### BRUNCH BURGER ... 22

fried egg, bacon, lettuce, tomato, chipotle aioli, brioche bun with brunch potatoes

#### CREME BRULEE FRENCH TOAST ... 19

seared challah bread in creme anglaise custard, fresh berries, & maple syrup

#### STEAK AND EGGS ... 42

12oz Ribeye steak, Bacon, Two Sunny Side up Eggs, Chipotle Hollandaise with Bisou Potatoes & Fruit

#### BLACKENED ROASTED SALMON ... 38

Served with Bisou potatoes.

#### SHRIMP AND GRITS ... 26

Jumbo Gulf Shrimp, Gruyere Grits & Cilantro Lime Butter Sauce

#### FRIED CHICKEN AND WAFFLE ... 24

Maple Syrup, Bisou Potatoes & Fruit

#### HANGOVER CURE ... 21

fried chicken breast, bacon, sunny side egg, jalapeno, chipotle aioli, avocado spread, brioche bun with french fries

#### 8 OZ. FILET MIGNON ... 52

Served with Bisou potatoes.

#### OVEN ROSTED RED FISH ON THE HALF SHELL ... 42

Served with grilled roasted asparagus, topped with mango Pico de Gallo dressed in a tequila lime butter sauce.

### SIDES AND EXTRAS

#### POMMES FRITES ... 7

#### PARMESAN TRUFFLE FRITES ... 9

#### BISOU POTATOES ... 7

Caramelized Onions, Butter, Herbs

#### APPLE WOOD SMOKED BACON ... 6

#### ENGLISH MUFFIN ... 3

Buttered and Toasted

#### FRUIT PLATE ... 12

fresh seasonal fruits and berries

A customary gratuity of 20% will be added to all parties of 6 or more or full bottles ordered

\*Use your own discretion when consuming raw or undercooked meats, poultry, seafood or eggs as they may increase your risk of food borne illness.