

Songwriter Brunch

Basket of House-Baked Scones and Croissants - \$2/person (minimum 2)
House whipped Honey Butter and Orange Marmalade

Smoked Salmon Crostini

Red onions, capers, herbed cream cheese - \$7.50

Garden Benedict

Fried green tomato, sautéed spinach, poached egg, spicy tomato hollandaise - \$9.50

Chicken & Waffles

Honey fried chicken and maple-bacon waffles, with spicy bourbon-maple syrup - \$12.50

Salmon Omelet

Smoked salmon, goat cheese, and fresh dill omelet - \$13.50

Strawberries in Double Cream - \$6.50

Pork Belly Benedict

Braised pork belly, over fried bananas, poached eggs, topped with tomatillo salsa - \$12.50

Burrata Tomato Salad

Heirloom tomato, Burrata cheese, basil oil, balsamic glaze - \$11.50

Fruit & Yogurt

Fruit plate, "Maiden's Blush" yogurt cream - \$8.50

Charcuterie for 2

Selected cured meats, cheeses and traditional accompaniments - \$24

Chef's Breakfast Sandwich

Songwriter sandwich with avocado, bacon, fried egg, croissant - \$10.50

Carnivore's Carnival

Prime Rib tips, Andouille sausage, bacon and potato hash, poached eggs, white cheddar sauce
\$13.50

Cheesy Breakfast Potato Casserole - \$3.50

Add a custom creation from our citrus mimosa bar

\$6/Flute-house champagne or \$12/flute-Veuve Clicquot

Please silence cell phones and limit use to the Lobby and Front Porch

Parties of 7 or more: 1 check please, a 20% gratuity will be included in your final total

**Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions. All food is cooked to order.

**Please alert your server of any food allergies or dietary restrictions