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