

The PLACE

BRUNCH



→
turn for
sides &
drinks!

SNACKS

FRIED VEGGIES (V) 5

fried pickles, okra, and green tomatoes with ranch dressing

SOUTHERN BRUSCHETTA 7

toast points, our own pimento cheese spread, diced tomato, green onions, bacon crumbles

SALADS

balsamic vinaigrette, blue cheese, citrus vinaigrette, ranch, chipotle ranch

NANA'S SALAD 9

roamine & iceberg, red & green bell peppers, tomatoes, hardboiled egg, cucumbers, avocado, andouille sausage, topped with an onion ring chicken +2 | shrimp +3 | salmon +4

ROASTED SWEET POTATO SALAD 10

roasted sweet potatoes on a bed of spring mix with crumbled bleu cheese and candied pecans, with our hibiscus-lime vinaigrette

SANDWICHES

served with hand-cut fries

FGT BLT 9

crispy applewood smoked bacon, lettuce, fried green tomato, & avocado on whole grain bread pimento cheese +1 | chicken +2 | salmon +3

HAND PRESSED BURGER 9

grilled and topped with provolone, lettuce, tomato, & caramelized onions on a Kaiser bun add a fried egg +1

BUTTERMILK CHICKEN SANDWICH 8

marinated in buttermilk and hot sauce, grilled or fried, on a Kaiser bun with lettuce, tomato, and caramelized onion

BRUNCH

CHICKEN N WAFFLES 10

our spicy fried chicken breast on top of a sweet belgian waffle with a blueberry reduction and powdered sugar with fruit

EGGS BENEDICT (V) 10

our take on an old classic: an open faced buttermilk biscuit with fried green tomatoes, eggs over easy & savory sun dried tomato gravy, with cheese grits and brunch potatoes

SAWMILL BENEDICT 10

two over easy eggs, bacon, and sawmill gravy covering an open faced buttermilk biscuit, served with cheese grits and brunch potatoes

STEAK AND EGGS* 13

two eggs over easy with tender grilled hanger steak served with our roasted sweet potato salad

STUFFED FRENCH TOAST (V) 8

french toast stuffed with seasonal berries, & whipped cream cheese served with syrup

SHRIMP AND GRITS 11

a bowl of cheese grits topped with grilled shrimp, andouille sausage, creole corn & a red creole sauce

SCRAMBLE OF THE DAY 10

chef's choice of seasonal veggies, scrambled with eggs and served with roasted sweet potato salad and a cup of grits

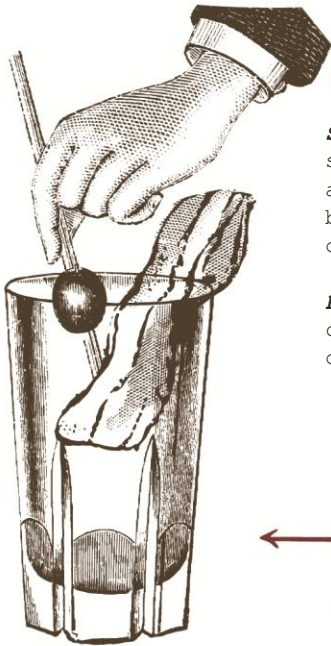
BISCUIT AND TWO 9

bacon, egg, and cheese on a buttermilk biscuit served with grits and brunch potatoes

**ADVISORY: this item is cooked to order. consuming raw/undercooked meats, poultry, shellfish, seafood, or eggs may increase risk of food-borne illness.*



BRUNCH COCKTAILS



SPECIALTY BLOODY MARY
served with pickled veggies
and bacon, topped with our
bartender's choice
of beer 5

HOLY MIMOSA
champagne, St. Germain,
orange juice 5

← ← *The cure for
all your ailments*

SERVICE INDUSTRY SUNDAYS

\$3 DEEP EDDY VODKA
\$3 O BOMBS

KICK THE KEG!
half off select draft beer



FOLLOW US ON TWITTER, FACEBOOK AND INSTAGRAM FOR ALL THE UPDATES!

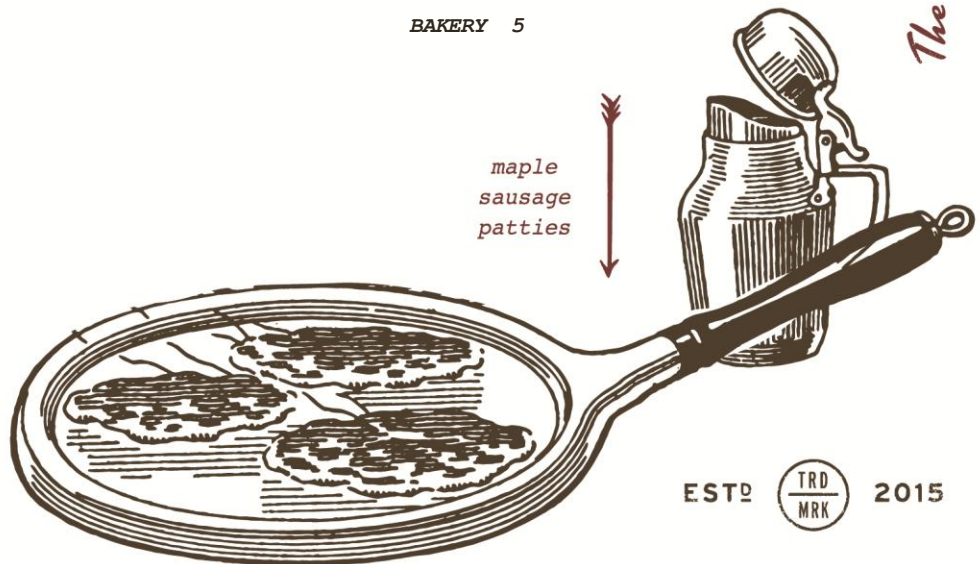
SIDES

FRIED GREEN TOMATOES TOPPED WITH CHOW CHOW 2
ROASTED SWEET POTATO SALAD (V) 4
MIXED FRUIT (V) 2
CUP O CHEESE GRITS (V) 2
APPLEWOOD SMOKED BACON 3
SAUSAGE PATTIES 3
TWO EGGS ANY STYLE 3
BRUNCH POTATOES (V) 2
FRENCH FRIES (V) 2
BISCUITS AND GRAVY 3
WAFFLE (V) 3
FRENCH TOAST (V) 2

DESSERTS

LAYER CAKES BY CECILIA
VILLAVECES 5

CHEESECAKES BY BLACKBIRD
BAKERY 5



maple
sausage
patties

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ESTD



2015