



BRUNCH MENU

*Please ask server for weekly specials, soup of the day, & any holiday specials.
Breakfast and Lunch served only on Saturdays & Sundays, 10am - 3pm*

SMALL PLATES

Biscuit and Sausage Gravy 10

Add Fried Egg 2

Shrimp and Grits 27

Sauteed Shrimp over Southern Grits with a side of Black Pepper, Blackberry Chipotle Brussel Sprouts

Breakfast Plate 12

Eggs, Bacon, Seasonal Grits, Biscuit, Fresh Fruit

Vegetable Frittata 15

Crab cake 16 | Smoked Salmon 16 | Shrimp 27

Benedicts

Two Poached Eggs, House Hollandaise, Spring Mix, English Muffin

Crab cake 16 | Smoked Salmon 16 | Canadian Bacon 12

Stuffed French Toast 12

Cream Cheese, Berry, 2 French Toasts

Crab Cake Sandwich 22

Crab Cake, Tomato, and Bacon topped with remoulade between a Croissant

Pancake Stack(3) 10

Buttermilk | Fruit | Chocolate

Add On to Entree 6 | Children Under 12



— BRUNCH MENU —

SMALL PLATES

Baked Goat Cheese 16

Goat Cheese with a Blackberry chipotle sauce, Roasted Almonds and Fresh Berries served with an Artisan Loaf

Crab Cake 18

Searched blue crab cake with a bed of spring mix topped with remoulade sauce

Fried Green Tomatoes 11

Cornmeal Battered Green Tomatoes on a bed of spring mix topped with Parmesan Cheese and Cajun Ranch

Salmon Crostinis 16

Smoked Salmon, Tomato, and Basil served with Artisan Crostinis with a Sage Cream Cheese Spread

SOUP & SALAD

Gumbo 8 | 15

Andouille sausage and crawfish gumbo topped with white rice

Soup of the Day 8 | 15

Avocado Caesar 10/15

Chopped Romaine with a creamy Avocado Caesar topped with Bacon, Parmesan and Avocado slices

Thai Chicken Salad 17

Grilled Chicken on Spring Mix topped with Wonton Strips, Tomato, Onion, Avocado, Bacon & a Sweet Chili Lime Dressing

Louisiana Wedge 16

Iceberg wedge with a blue cheese dressing topped with Pickled Okra, Red Onion, Tomato, Bacon and Blue Cheese Crumbles Other Dressings: Cajun Ranch, Honey Balsamic

Add Protein: *Chicken 8 | Shrimp 10 | Crab Cake 15*

A charge of \$7 is applied to any split dishes



— DINNER MENU —

SMALL PLATES

Baked Goat Cheese 16

Goat Cheese with a Blackberry chipotle sauce, Roasted Almonds and Fresh Berries served with an Artisan Loaf

Crab Cake 18

Seared blue crab cake with a bed of spring mix topped off with remoulade sauce

Fried Green Tomatoes 11

Cornmeal Battered Green Tomatoes on a bed of spring mix topped with Parmesan Cheese and Cajun Ranch

Salmon Crostinis 16

Smoked Salmon, Tomato, and Basil served with Artisan Crostinis with a Sage Cream Cheese Spread

SOUP & SALAD

Gumbo 8 | 15

Andouille sausage and crawfish gumbo topped with white rice

Soup of the Day 8 | 15

Avocado Caesar 12/18

Chopped Romaine with a creamy Avocado Caesar topped with Bacon, Parmesan and Avocado slices

Thai Chicken Salad 22

Grilled Chicken on Spring Mix topped with Wonton Strips, Tomato, Onion, Avocado, Bacon & a Sweet Chili Lime Dressing

Louisiana Wedge 17

Iceberg wedge with a blue cheese dressing topped with Pickled Okra, Red Onion, Tomato, Bacon and Blue Cheese Crumbles Other Dressings: Cajun Ranch, Honey Balsamic

Add Protein: Chicken 8 | Shrimp 10 | Crab Cake 15

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ENTREES

Chicken Sauvignon 24

Tender Chicken Breast with a mushroom caper sauvignon cream sauce over linguine pasta

Bolognese 20

Slow Simmered Beef Bolognese over linguine pasta topped with parmesan

Snapper 38

Grilled Snapper over Southern Grits and Asparagus

Shrimp and Grits 27

Sautéed Shrimp over Jalapenos Cheddar Grits, Blackberry Chipotle Brussel Sprouts

16oz Prime Ribeye 52

Grilled Ribeye with garlic mash potatoes and Asparagus

Shrimp | 10 or Scallops | 14

Vegan Pasta 22

Ask your server for the special

Cornish Hen 29

Boneless Cornish hen over Garlic Mash Potatoes and Blackberry Chipotle Brussel Sprouts topped with Rosemary Cream Demi-Glace

SIDES

[Serving size: 2-3 people]

Mac and Cheese 12

Southern Grits 8

Blackberry Chipotle Brussels Sprouts 12

Jumbo Sautéed Asparagus 10

Parmesan Truffle Herb Fries 14

Yukon Gold Mash Potatoes 12

Add Protein: *Chicken 8 | Shrimp 10 | Crab Cake 15*

A charge of \$7 is applied to any split dishes

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.*

***Menu items may contain or come into contact with wheat/ gluten, milk, eggs, peanuts, tree nuts, fish, shellfish, and soy.*

For more information, please speak with a manager.

****All grilled/ sauteed items are cooked using coconut oil. For more information, speak with a manager.*



— DRINKS MENU —

Soft Drinks 4

Sprite, Coke, Diet Coke, Dr. Pepper, Lemonade, Orange Juice, Cranberry Juice, Pineapple Juice, Unsweetened Iced Tea

Bottled Beers 5

Bud Light, Karbach, Michelob Ultra, Galveston Brewery, Stella, Corona, Saint Arnold Brewery

Liquors

*Vodka, Rum, Gin, Tequila, Whiskey, Bourbon, Scotch. * Ask server for brands**

SPECIALTY COCKTAILS

Porch Lemonade 10

Absolut Peach Vodka, Fresh Lemonade, Fresh Watermelon Puree

Charred Orange Old Fashioned 12

Makers Mark, Charred Orange Simple Syrup, Bitters, Maraschino Cherry

Watermelon Margarita 10

Sauza Tequila, Fresh Watermelon Puree, Triple Sec, Sweet and Sour

Charred Orange Mule 12

Dripping Springs Orange, Mint, Lime, Charred Orange Syrup and Ginger Beer

Chocolate Martini 14

Tito's Vodka, Creme De Cacao, Godiva Chocolate and Kahlua

Cosmocello 14

Stoli Vodka, Limecello, Cointreau and Cranberry

Key Lime Rumtini 10

Bacardi Lime Rum, Coconut Cream, and Pineapple Juice and Lime

DESSERTS

Coffee

Espresso 5, Coffee 3, Lattes 5, Cappucino 5

Dessert of the Day 10

Please ask the server for the special

Ice Cream 5

Vanilla, Chocolate, ask for other flavors

WHITE WINES

MIONETTO 12
Moscato | Piedmont, Italy

MICHAEL DAVID 12/36
Chardonnay | Lodi, CA

LIVON 13/36
Pinot Grigio | Collio, Italy

WILHELM BERGMANN PIESPORTER
13/39
Riesling | Mosel, Germany

MASO CANALI 14/36
Pinot Grigio | Trentino, Italy

IL BORRO LAMELLE 14/42
Chardonnay | Toscana, Italy

SANCERRE LES ROCHETTES 14/42
Sauvignon Blanc | Sancerre, France

TRIMBACH 54
Gewurztraminer | Alsace, France

SPARKLING & ROSE WINES

BY.OTT ROSE 12/36
Rose | Provence, France

DA LUCA 12
Prosecco | Veneto, Italy

CHATEAU MINUTY ROSE 13/39
Rose | Cote de Provence, France

DOMAINE D'ORFEUILLES
VOUVRAY BRUT 45
Sparkling | Domain d'Orfeuilles, France

RED WINES

PETITE PETIT 10/30
Syrah | Lodi, CA

FERRATON PLAN DE DIEU 12/36
Red Blend | Rhone, France

HULLABULOO 12/36
Zinfandel | Napa Valley, CA

DOM LA MANARINE ROUGE 12/36
Red Blend | Cote de Rhone, France

VALMORENA BARBERA D'ASTI 12/36
Barbera | Piedmont, Italy

LA CROIX DE TEMPLARS ROUGE 12/36
Méditerranée | France

CHATEAU LA RAME BORDEAUX
ROUGE 12/36
Bordeaux | Bordeaux, France

MICHAEL POZZAN 14/38
Pinot Noir | Sonoma County, CA

MICHAEL POZZAN 15/45
Cabernet | Napa, CA

NOVELTY HILL 15/45
Merlot | Columbia Valley, WA

DENIS CARRE 55
Pinot Noir | Burgundy, France

SAN SILVESTRO BAROLO
PATRES 68
Barolo | Piedmont, Italy

CHATEAU DU TRIGNON
RASTEAU 80
Red Blend | Rhone Valley, France

AMARONE DELLA VALPOLICELLA 81
Amarone | Veneto, Italy

FERRATON LE PARVIS 105
Red Blend | Chateauneuf-Du-Pape, France

GEVREY CHAMBERTIN 135
Pinot Noir | Gevrey Chambertin, France