



Brunch Menu

This is the brunch menu that is always rotating by season. See the different flavors and dishes you can choose from below.

Custom Gluten Free & Vegan Options Available

PLEASE NOTE THAT MENU ITEMS AND AVAILABILITY MAY VARY.

Starters

Fresh Coffee

Start your brunch with a warm cup of freshly brewed coffee.

Pastries

Assortment of freshly baked pastries

Main Dishes

Salmon Croquettes

A southern classic with peppers, onions and Cajun seasoning blend

Shrimp and Grits

Cajun shrimp and andouille sausage served over creamy grits

Fried Catfish and Grits

Crispy catfish served over creamy grits



Grilled Ribeye Steak or Filet Mignon

Tender and juicy steak grilled over wood smoke

Grilled Jerk Lobster Tail

Served over Smoked Gouda grits

Honey Glazed Salmon

Grilled salmon with a sweet honey glaze

PROTEIN SELECTIONS

Turkey Bacon

Beef Smoked Sausage

Turkey Smoked Sausage

Turkey Sausage Patties

Chicken Sausage Patties

Egg Dishes

Scrambled Eggs

Light and fluffy

Cheese Eggs

Scrambled eggs with melted cheese

Sides

SAVORY SIDES

House Breakfast Smothered Potatoes

Potatoes with onions and bell peppers

Val's Mac & Cheese

Grits

SWEET TREATS

Buttermilk Pancakes

Fluffy pancakes served with maple syrup and served with your choice of strawberries, bananas or blueberries



SWEET TREATS

Jerk Chicken & French Toast

Jerk Chicken and Waffles

Spicy jerk chicken with buttermilk waffles

Fried Chicken Wings and Waffles

Fried chicken wings with buttermilk waffles

French Toast

Choice of Toppings: Served with your choice of strawberries, banana, or peach cobbler sauce

Mini Waffles

Plain or blueberry

HEALTHY OPTIONS

Fruit Trays

Freshly cut fruits for a refreshing choice

Oatmeal

Hearty oats served with a variety of toppings

Yogurt Parfaits

Layered yogurt with granola and fresh berries

BEVERAGE COMBO

Mimosa and Dessert Bar

Customize your mimosa with a variety of fruit juices and enjoy a selection of sweet treats

We highly recommend purchasing warming kits to ensure your food stays warm throughout your event. Our warming kits include chafing racks, fuel warmers, and water pans for \$45.

ALL CATERING ORDERS REQUIRE A MINIMUM PURCHASE OF \$500.

