

## brunch cocktails

### no limit mimosas / bloody marys / poinsettias

mix & match as you like - with purchase of an entree, please & thank you

### cold Irish coffee

Tullamore Dew, nitro cold brew coffee, half & half, rocks, served tall

### caffeinated Russian

vodka, Caffè Borghetti, nitro cold brew, half & half, rocks, served short

## starters

### bread pudding munchkins

powdered sugar

### bourbon butter glazed biscuits

fresh baked, four per order

### cast iron sausage gravy & biscuits

spicy pimento pork sausage gravy, fresh baked biscuits

### popcorn shrimp

crispy popcorn crusted baby Gulf shrimp, brown butter popcorn, GYO Greens popcorn shoots, Greek yogurt ranch dipping sauce

### fried gulf oysters

datil pepper cocktail sauce, fresh lime, napa cabbage slaw

### Pabst Blue Ribbon steamed mussels

smoked bacon, Dijon butter sauce, fresh herbs, grilled Cuban bread

### crispy chicken legs *lc\**

molasses buffalo wing sauce, celery salad, creamy bleu cheese

### compressed watermelon salad \*

arugula, Champagne vinaigrette, red onion, extra virgin olive oil, Parmesan, sea salt

### shake n' bake oysters

Gulf oysters roasted on the half shell, creamed collards, smoked bacon, cornbread Parmesan crust, pickled radish

### pimento cheese fritters

spiced ginger peach compote

## eggs benedict

with grits or home fries

### traditional

English muffin, thin sliced country ham, soft poached eggs, Hollandaise

### bacon egg & cheese




English muffin, smoked bacon, soft poached eggs, pimento cheese queso sauce

### Cuban

toasted Cuban bread, Bulleit Bourbon Q roasted pork shoulder, thin sliced country ham, Swiss cheese, soft poached eggs, Hollandaise

### Atlantic salmon

English muffin, griddled salmon cakes with roasted garlic & lemon, soft poached eggs, Hollandaise

 vegetarian  vegan  gluten-free **lc** low carb \*adaptable

# SOUTHERN

## KITCHEN + SPIRITS

## plates

### porky pig breakfast bowl

smoked gouda grits topped with pulled pork, sausage gravy, and sunny side up eggs - served with a bourbon butter glazed biscuit

### triple cheese breakfast bowl

smoked gouda grits topped with American & Swiss cheeses and sunny side up eggs - served with a bourbon butter glazed biscuit

### basic brunch \*

cheesy scrambled eggs, side of bacon, choice of home fries or smoked gouda grits, choice of biscuit or English muffin

### steak & eggs *lc\**

chargrilled 8 oz butcher's cut, sunny side up eggs, home fries, black truffle butter, Bacon Farms upland cress

### bourbon butter glazed Belgian waffle

Bourbon orange syrup, almonds, smoked bacon

### fish & grits

crispy fried Mississippi catfish, smoked Gouda grits, braised collard greens with smoked pork & chillis

### chicken & waffles

half a buttermilk & hot sauce marinated fried chicken, Bourbon butter glazed Belgian waffle, ginger peach compote, spicy honey maple syrup

### chicken pot pie

applejack roasted chicken, peas & carrots, roasted cremini mushrooms, fresh thyme & parsley, creamy chicken gravy, butter biscuit crust

### Bold City braised beef stroganoff

hand cut pasta, roasted mushrooms, Painted Hills beef, Duke's Brown Ale braising jus, cream, fresh herbs, truffle oil

### chargrilled sixteen ounce ribeye steak \* *lc\**

roasted garlic herb butter, cast iron mac & cheese, Bacon Farms upland cress

## scrambles

with grits or home fries

### biscuit & gravy scramble

fresh baked biscuit topped with scrambled eggs, spicy pimento sausage gravy & fresh herbs

### fundido scramble \*

fresh baked biscuit topped with scrambled eggs, roasted mushrooms, slow roasted pulled pork, and pimento cheese queso sauce

### roasted tomato & gouda scramble

fresh baked biscuit topped with cheesy smoked gouda scrambled eggs, roasted baby tomatoes, and Bacon Farms upland cress



## sandwiches & burgers

served with shoestring fries

### red, white & blue burger \*

American cheese, shredded romaine, tomato, pickled red onion, pickles, SKS special sauce

### L.C. burger <sup>1c</sup> \*

pimento cheese, grilled country ham, sunny egg, house-made pickles, SKS special sauce, side salad, no bun, no fries

### veggie burger

black eyed pea & quinoa veggie patty, smoked Gouda, pickled red onion, pickles, SKS special sauce

### loaded pulled pork

slow roasted pork shoulder, Bulleit Bourbon Q sauce, pepper jack, napa cabbage slaw, pickled jalapeños, brioche bun

### south Cuban

slow roasted pork shoulder, country ham, Bulleit Bourbon Q sauce, Wisconsin Swiss, house-made pickles, pressed Cuban roll

### Buff A. Lo. Chik

buttermilk marinated fried chicken breast, molasses buffalo sauce, bleu cheese napa cabbage slaw, tomato, brioche bun

### SKS cheesesteak

griddled shaved ribeye, caramelized onions, roasted mushrooms, pimento cheese queso sauce, toasted soft roll

\*\*\* fifty cents \*\*\*

caramelized onions,  
roasted mushrooms

\*\*\* one dollar \*\*\*

smoked bacon, vidalia onion ring,  
grilled country ham, fried egg

## three courses for little guests \*

1. cucumber slices & yogurt ranch
2. choose one (served with fries)
  - > crispy fried chicken bites
  - > mini cheeseburgers
  - > grilled cheese sandwich
  - > popcorn shrimp
  - > chargrilled salmon
  - > chargrilled filet mignon
3. double chocolate brownie bites

\* age twelve & under, please & thank you





## drinks

coke - diet coke - sprite - root beer - fresca - ginger ale - iced tea (free refills, free to go drink)

house brewed ginger switchel - nitro cold brew coffee

saratoga spring water

The health department says we have to tell you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. But medium-rare steaks and runny egg yolks are delicious. Vegan or vegetarian items may be cooked on surfaces or in oils that have previously been in contact with poultry, meat, or fish. If we screw anything up, please let us know so we can fix it and make you happy, that's what we're about.

 vegetarian  vegan  gluten-free **1c** low carb \*adaptable  Udi's gluten free buns available > 2.00

\* 20% gratuity will be added to parties of 8 or more \* BYOB wine is welcome for \$20 corkage per 750ml bottle \* \$2.50 cake service fee for any brought-in desserts \*

Please & thank you!

## small salads

\$6 add ons - applejack roasted chicken, fried chicken, fried popcorn shrimp, fried oysters, or olive oil poached tempeh

\$8 add ons - chargrilled salmon or blackened shrimp

\$10 add ons - pan seared tuna or chargrilled petite filet mignon

### house salad \* \* <sup>1c</sup> \*

Bacon Farms leaf lettuces, baby tomatoes, grated Cheddar, red onion, cucumber, cornbread croutons, Greek yogurt ranch

### little caesar \* <sup>1c</sup> \*

chopped romaine, creamy Caesar dressing, cornbread croutons, Parmesan

## big salads

upgrade to chargrilled salmon or blackened shrimp for \$3  
or upgrade to pan seared tuna or chargrilled petite filet for \$5

### fried oyster caesar

chopped romaine, crispy fried Gulf oysters, creamy Caesar dressing, cornbread croutons, Parmesan

### spicy buffalo fried chicken salad

Bacon Farms leaf lettuces, crispy fried chicken tossed in molasses buffalo sauce, celery, red onion, tomato, bleu cheese, cornbread croutons, creamy bleu cheese dressing

### superfood salad

Bacon Farms kale, olive oil poached Gainesville tempeh, napa cabbage, GYO Greens popcorn shoots, pickled edamame, crunchy quinoa, sunflower seeds, applejack vinaigrette

## sides (a la carte)

### shoestring fries

### parmesan truffle fries

### pimento cheese queso fries

Add crispy bacon? Just one dollar...

### mashed potatoes

### collard greens <sup>1c</sup>

smoked pork & chilis

### cauliflower puree <sup>1c</sup>

### cast iron mac & cheese

### bourbon butter glazed waffle

ginger peach compote, maple syrup

### local field pea succotash

charred corn, Bacon Farms kale

### napa cabbage slaw <sup>1c</sup>

Greek yogurt ranch dressing

### smoked gouda grits

### broccoli casserole

Yukon potatoes, bacon, cheddar velouté