

Brunch Cocktails

Shrimp and Bacon Bloody Mary 2 grilled shrimp, bacon, olives, celery, Tito's vodka 15

Classic Bloody Mary 7

Buttered Rum Hot Apple Cider

House made buttered rum mix, Meyers's Dark Rum, Apple Cider, 10

Caramel Rum Chata Coffee

Rum Chata, Baileys, Coffee, Caramel, Whip Cream 10

Peach Bellini

Cristalino champagne, peach schnapps, white peach puree 7

Spicy Michelada

Corona beer with cucumber, lime, bloody mary mix, Tajin 7 add shrimp 15

Pimm's Cup

Pimm's, lemonade, soda, cucumber 7

Aperol Spritz

Aperol, prosecco, soda 10

*can contain raw or under cooked ingredients, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Brunch Features

Shrimp and Grits

Louisiana Gulf Shrimp, Andouille Sausage, in a garlic, white wine, shallot and butter sauce over cheesy grits 19.95

Brisket and Heirloom Tomato Hash House smoked beef brisket, local heirloom tomatoes, rosemary parmesan red skin potatoes with caramelized onion, topped with two eggs any style (gf) 14.95

Three Little Pigs Skillet

Smoked pulled pork, Andouille sausage and bacon with herb roasted red skin potatoes, grilled mixed summer vegetables, two eggs over easy, local sweet corn chipotle sauce (gf) 14.95

Caramel Apple and Pear Waffles 2 Belgium waffles, topped with local apples, pears, cranberries, caramel sauce, Chantilly cream, Bourbon infused maple syrup. (v) 9.95

Harvest Quiche

Local butternut squash, caramelized onion, broccoli, roasted red pepper baked in a three cheese quiche, side house salad with Vidalia vinaigrette dressing .(v) 11.95

Breakfast Poutine

Smoked pork, fried cheese curds, fried jalapeno, fresh arugula tossed with French fries and topped with beef gravy and a sunny side egg 17.95

Texfast Tacos

3 fresh tortillas, with smoked pulled pork, scrambled eggs with Mexican cheese, chipotle aioli, local red skin potato, local heirloom tomato and poblano pepper salsa 11.95

Coffee from Owl Eye Coffee Roasters

An artisan micro roaster located here in Cadillac, ask your server about today's varietal.