

## Sunday Brunch – 11AM- 2PM

*We label our items for those with special culinary needs when applicable.*

*GF = Gluten Free, VG = Vegetarian, SH = Shellfish Allergy, TN = Tree Nut Allergy.*

❖ **The Classic Benedict** 14

2 poached eggs, smoked grilled ham, hollandaise sauce on English muffin.

❖ **Crab Benedict** *SH* 21

2 poached eggs, lump crab meat, hollandaise sauce on English muffin.

❖ **Cowboy Benedict** 14

House made buttermilk biscuits, white sausage gravy, topped with 2 fried eggs.

❖ **Thunderhead Rancheros** *GF* 15

2 Corn Tortillas topped with cheddar cheese, sauteed peppers and onions, pulled pork, 2 fried eggs, salsa, sour cream.

**Creole Shrimp & Grits** *SH* 15

Creamy cheddar grits topped with sauteed shrimp, bacon, onions and peppers in creole seasoning.

(Above served with choice of breakfast potatoes or citrus dressed arugula)

**Side of Bacon** 4

**Fresh House made Buttermilk Biscuit served with butter & jam** 2

❖ **Braised Short Rib Hash** 18

Braised short rib, potatoes, onions, peppers, scallions, cheddar, topped with 2 fried eggs

**French Toast** *VG* 10

French toast topped with powdered sugar, syrup, and fresh berries

Kids – 2 scrambled eggs, toast, bacon \$8

French Toast \$6

**Omelet du Jour** 14

3 egg omelet, served with English muffin. (sub egg whites 2)

❖ **Croque Madame** 18

Grilled smoked ham, parmesan & gruyere cheese sauce sandwich, topped with gruyere cheese and then baked, topped with fried egg.

❖ **Burger Benedict** 19

8 oz. hand pressed fresh ground beef, smoked grilled ham, fried egg, hollandaise sauce, on a toasted brioche bun.

**Breakfast Sandwich** 12

2 scrambled eggs, choice of cheese, bacon or ham, on a toasted brioche.

❖ Consuming raw or under cooked meat, poultry, seafood, or eggs may increase your risk of food borne illness.