

BRUNCH

SUNDAY | 10AM-2PM

Belgian Waffle | \$12

Topped with your choice of up to three: bananas, strawberries, blueberries, whipped cream, chocolate chips, peanut butter chips, toasted walnuts or crushed OREO cookies. Served with O'Brien potatoes and a biscuit with house jam.

Omelet Station | \$12

Three-egg omelet with your choice of up to four: cheese, onions, bell peppers, mushrooms, bacon, sausage or ham. Served with O'Brien potatoes and a biscuit with house jam.

Cathead Biscuit and Gravy | \$12

Oversized house biscuit smothered in sausage gravy. Served with O'Brien potatoes and a biscuit with house jam.

Eggs Benedict | \$15

Canadian bacon and poached eggs topped with hollandaise on an English muffin. Served with O'Brien potatoes and a biscuit with house jam.

BLT Benedict | \$18

Bacon, baby arugula, tomato and poached eggs topped with hollandaise on an English muffin. Served with O'Brien potatoes and a biscuit with house jam.

Smoked Salmon Benedict | \$22

Salmon, baby arugula, tomato and poached eggs topped with hollandaise and tobiko. Served with O'Brien potatoes and a biscuit with house jam.

Birria Street Tacos | \$20

Three corn tortillas stuffed with birria and topped with roasted corn, pickled onions, cilantro and Vermont white cheddar. Served with O'Brien potatoes.

Biscuit Chicken Sandwich | \$14

Buttermilk pickle-brined chicken, breaded and fried to golden brown, topped with lettuce, tomato, pimento cheese spread and pickle on a cathead biscuit. Served with O'Brien potatoes.

ADD-ONS

Bacon \$2 | Eggs \$2 | Sausage \$2

BEVERAGES

Orange Juice \$3 | Coffee \$3

COCKTAILS

(Must be 21+ to order)

Seven Ponies Bloody Mary | \$20

Tito's Handmade Vodka and Zing Zang Bloody Mary Mix served in a Tajín-rimmed glass. Garnished with Stuffed Olives, Candied Bacon, Pickled Okra, a Cherry Tomato, a Pickle, a Lemon Wedge and a Crab Leg.

Bed & Breakfast Martini | \$10

Jameson Irish Whiskey, DeKuyper Buttershots Butterscotch Schnapps and Orange Juice. Garnished with an Orange Wedge.

French 75 | \$14

Hendrick's Gin, Ruffino Prosecco, Agave and Lemon Juice served in a Sugar-rimmed glass.

Blood Orange Bellini | \$11

Ruffino Prosecco, Finest Call Sweet & Sour and Monin Blood Orange Purée. Garnished with an Orange Wedge.

Strawberry Mimosa | \$12

Ruffino Prosecco, Strawberry Reäl and Lemonade. Mixed and garnished with fresh Strawberries.

Mimosa | \$11

Ruffino Prosecco and Orange Juice. Mixed and garnished with fresh Orange.

ALL-YOU-CAN-EAT CRAB LEGS

SUNDAYS & THURSDAYS | \$55 PER PERSON

Dine-in only. Servings limited to each paying Guest.



While supplies last. Management reserves all rights. Parties of eight or more will be charged an 18% gratuity.

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

Please be advised that food prepared here may contain the following allergens: dairy, peanuts, tree nuts, fish, shellfish, wheat, eggs, soy and sesame. If you have a food allergy and require special dietary restrictions, please inform a member of our staff.