

# Brunch

## SHAREABLES

### Peel 'n Eat Shrimp \$12

Shell-on jumbo shrimp served with cocktail sauce

### Fried Pickles \$7

Hand breaded pickle chips, served with choice of ranch or boom boom sauce

### Pimento Cheese & Pitas \$8

House made pimento cheese served with toasted pita bread

### Spinach Dip \$12

Cheesy baked spinach dip served with toasted pita bread

## SANDWICHES

All sandwiches served with choice of one side

### Ham and Swiss Waffle Melt \$12

Ham and Swiss cheese layered between two waffles with honey butter

### Sunny-Side Burger \$13

Fresh hand pattied burger topped with a fried egg (sunny side up), bacon and American cheese

### Cheesy Fried Chicken \$13

Crispy fried chicken topped with melted pimento cheese, lettuce, tomato, and onion

## LITTLE LOCALS

(kids 12 and under)

All kids meals are \$7

**Cheeseburger** served with choice of one side

**Chicken Tenders** served with choice of Ranch, Honey Mustard or Blue Cheese and one side

**Grilled Cheese** served with choice of one side

**Little Local Homestyle Breakfast:** One egg, served your way, hash, toast and choice of grilled ham, bacon or sausage

## LIGHTER FARE

### Parfait \$9

Plain Greek yogurt topped with fresh fruit, honey and granola.

### House Salad \$10

Lettuce blend with tomatoes, cucumbers, onions, eggs, bacon, cheese and your choice of dressing

### Caesar Salad \$9

Lettuce tossed with Caesar dressing, croutons and Parmesan cheese

### Wedge Salad \$10

Wedge of iceberg lettuce topped with tomatoes, bacon, onions and blue cheese crumbles. Served with blue cheese dressing

**Dressings:** Ranch, Chipotle Ranch, Blue Cheese, Balsamic Vinaigrette, Raspberry Vinaigrette, 1000 Island, Italian, Honey Mustard and Oil & Vinegar,

## SIDES \$4

- Potato Hash
- Mashed Potatoes
- Cheesy Grits
- Coleslaw
- Mac & Cheese
- Fruit
- Green Beans
- Chips

# Local Pub & Eatery

## ENTREES

Add a biscuit and gravy to any meal for \$5

### Chicken and Waffles \$15

Sweet Belgian waffles topped with fried chicken. Served with choice of syrup, siracha honey or sausage gravy

### Homestyle Breakfast \$11

Two eggs cooked to your liking, choice of ham, bacon or sausage patty. Served with hash and toast

### Steak and Eggs \$29

6oz Angus Filet topped with hollandaise sauce along with two eggs, cooked to your liking. Served with choice of two sides

### Traditional French Toast \$15

Battered Texas toast grilled to a crispy brown. Served with syrup and choice of grilled ham, bacon, sausage or side

### Corned Beef Hash and Eggs \$15

House made corned beef hash served with two eggs, cooked to your liking. Served with toast

### Cluck or Bull \$16

Option of fried chicken or house roasted sirloin. Served with choice of two sides

### Shrimp and Grits \$18

Pan seared shrimp over hearty stone ground grits, smothered in a cajun andouille gravy topped with fresh tomatoes.

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## BLOODIES

All Bloodies are mixed with Zing Zang Bloody Mix

- House Bloody \$5.50
- Spicy - Absolut Peppar Vodka \$8
- Cucumber - Prairie Cucumber Vodka \$8
- Maria - Hornitos Plata Tequila \$8

## MIMOSAS

Glass \$7 Carafe \$25

Champagne topped with choice of Orange, Cranberry or Pineapple Juice

•add a floater of Tito's Vodka or Peach Schnapps \$3

**Make your mimosas or bloodies shareable with a carafe**

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## COCKTAILS

### •Sunrise Margarita \$9

Hornito's Plato Tequila, Cointreau, orange juice, lime juice and a splash of grenadine

### •Hartwell Breeze Spritzer \$9

Malibu Coconut Rum, pineapple juice topped with prosecco

### •Vanilla Latte \$9

Smirnoff Vanilla Vodka, Bailey's Irish Cream topped with iced coffee

### •Espresso White Russian \$9

Tito's Vodka, Kahlua, espresso and cream