



## BRUNCH

### SEASONAL FRUIT PLATE — 12

*Greek yogurt | superfood granola | honey*

### \* AVOCADO TOAST — 17

*sourdough | cucumber | cherry tomato | pickled red onion*

Add 2 eggs- \$4

### AUTUMN HARVEST SALAD

*young lettuces | apple | chevre | cranberry | walnut | cider vinaigrette — 16*

### \* THE 1906 CLASSIC — 18

*2 eggs any style | bacon or sausage | baby potatoes | toast or biscuit*

### \* FRIED CHICKEN & BISCUITS — 19

*sunny-up egg | sausage gravy | chipotle honey*

### BELGIAN WAFFLE — 15

*berry compote | maple syrup | whipped butter*

### \* SMOKED BRISKET HASH — 22

*crispy potato | cheese curds | smoked cherries | roasted peppers | scrambled eggs*

### \* COCHON DE LAIT BENEDICT — 22

*slow roasted pork | buttermilk biscuit | poached eggs | wild mushroom | Creole Hollandaise*

### \* BLUE CRAB OMELET — 25

*avocado | tomato | white cheddar*

### GULF SHRIMP & GRITS — 32

*Cajun trinity | andouille | mushroom | smoked Gouda grits*

### \* 1906 DOUBLE CHEESEBURGER — 19

*American cheese | bacon jam | lettuce | tomato | 1000 island*

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Parties of 6 or more are subject to a 20% gratuity