



Chef Mike Fuller | Fall Brunch Menu

STARTERS

- Crispy homemade pimento cheese fritters w/bacon jam and comeback sauce \$12
- Corn Flour Fried Green Tomatoes, remoulade sauce, crumbled goat cheese \$12
- Blackened shrimp in bbq beer butter w/toasted soppin' bread \$18
- Roasted Alabama oysters w/smoked andouille, spinach and gruyere \$18
- Benton's belly, shaved brussels, bulgogi bbq \$15

SALADS & SOUPS

- Little gem Caesar, focaccia croutons, shaved Romano \$12
- Chopped salad, gem lettuce, heirloom cherry tomato, cucumber, heart of palm, kalamata olives, marcona almond, feta, red onion, roasted shallot vinaigrette \$18
- Bay of Fundy Salmon salad, shaved carrot, cabbage, honey roasted beets, spinach, toasted sesame, ginger vinaigrette \$24
- blackened chicken salad, artisan greens, baby Kale, butternut squash, apple, goat cheese, toasted pumpkin seed, roasted shallot vinnaiquette \$21
- Manhattan steak* salad, bibb wedge, crumbled blue cheese, heirloom tomato, bentons belly lardons \$24
- French onion soup, bone broth, toasted Gruyere- \$18
- Daily soup \$10

SIDES

- Smoked Gruyere elbow mac & cheese \$12
- Roasted jumbo asparagus, shallot, evoo, seasalt \$9
- crispy brussels sprouts & cauliflower, onion gastrique \$9
- Parmesan and chive pommes frites \$9
- Fingerling potato hash w/ caramelized onion \$8
- Creamy stone ground grits, sharp cheddar \$9

BRUNCH FAVORITES

- Thick cut Creme Brulee French Toast, white chocolate curls, seasonal fresh berries, powder sugar \$24
- Crispy Springer Mtn Chicken & Waffle, smoked bacon spicy maple syrup \$28
- Low & Slow Cooked Wagyu Brisket Hash, poached farm eggs, cajun hollandaise \$29
- Crab Cake Benedict, poached farm eggs, grilled English muffin, cajun hollandaise, arugula salad \$29
- 6oz Filet Mignon Benedict, poached farm egg, grilled english muffin, cajun hollandaise, arugula salad \$38
- Mac's brunch plate 2 scrambled farm eggs, seasoned fingerling potato, thick cut smoked bacon, Dunia's homemade buttermilk biscuit \$24

SANDWICHES

- Served with house cut frites or side salad
- Blackened Brunch Burger*, butter toasted bun, comeback sauce, smoked bacon, American cheese, fried farm egg \$21
- Mac's Twin Patty Burger*, melty cheese, lettuce, tomato, house made pickle \$19
- Extra Crispy Chicken, bibb lettuce, tomato, special sauce, toasted bun \$19
- Blackened Grouper Sandwich, tartar, grilled brioche, bibb lettuce, tomato, red onion \$26

PLATES

- Mineral Bluff Trout, cauliflower puree, chimichurri \$28
- Brunswick shrimp, Carolina grits, smoked andouille, corn blistered tomatoes \$22
- Jumbo Lump Crab Cake, arugula, tomato, heart of palm salad, mustard aioli \$29
- 12oz Chopsteak*, whipped potato, onion jus \$25
- 6oz Filet Mignon*, whipped potato & asparagus \$38
- 8oz Ribeye*, whipped potato & asparagus \$34

BRUNCH COCKTAILS

BACON BLOODY BULL

Ketel One Vodka or Buffalo Trace Bourbon | Beef Bullion | Garnished With Candied Bacon & all the Fixin's | 14

THE MAC

Mac's Seasonal margarita featuring our barrel select reserve El Tequileno Reposado Tequila 17

FRENCH 75

Fords gin, lemon juice, simple syrup, and Champagne. 17

CONSUMER ADVISORY: * THESE ITEMS MAY BE COOKED TO ORDER OR SERVED RAW OR UNDER COOKED. CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

**Prices on our menu reflect our CASH price.
Our regular price includes a 3.5 % Non-Cash adjustment.
We offer savings when you pay with cash.**