



BRUNCH MENU

Saturday & Sunday
9:00 am - 2:00 pm

FOR THE TABLE

SCRATCH BISCUITS

4 southern buttermilk biscuits, whipped butter, strawberry/rhubarb preserves \$7

FRIED DEVILED EGGS *

Crispy bacon, chives \$7

FRIED GREEN TOMATOES

Shaved lettuce, creamy pimento ranch, goat cheese, and bacon jam \$9

SHRIMP COCKTAIL *

Jumbo shrimp served with homemade cocktail sauce \$3/shrimp (4 shrimp minimum)

BRUNCH PLATES

BANANAS FOSTER PAIN PERDU

Brioche French toast, bananas foster sauce, candied pecans, served with pecanwood smoked bacon \$12

COUNTRY BENEDICT

English muffin topped with country ham, poached free-range eggs, and hollandaise. Served with a side of crispy Yukon potatoes or fresh fruit \$12

JW'S CHICKEN HASH *

Crispy potato bowl filled with roasted chicken, bell peppers, onions, greens, in a garlic cream and topped with an over easy egg \$13

SCRATCH BISCUITS & GRAVY

Two southern buttermilk biscuits topped with sawmill sausage gravy and served with country ham \$11

FLAPJACKS *

Two large pancakes served with strawberry/rhubarb compote, pecan butter, & maple honey syrup \$10

SUNRISE BREAKFAST *

Two free-range eggs cooked to order, 3 strips pecanwood smoked bacon or 2 sausage links, choice of crispy Yukon Potatoes, hash browns, or fruit, and choice of bread. \$11

TOMATO-HERB QUICHE

Roma tomatoes with fresh herbs come together in a golden brown quiche, topped with mixed baby greens tossed in vinaigrette \$13

VOODOO PASTA

Penne pasta, shrimp, & andouille sausage in a Creole mustard alfredo \$14... add blackened chicken \$6

CRAB CAKE BENEDICT

Blue Gulf crab cakes on top of an English muffin, with poached free-range eggs, and roasted red pepper hollandaise. Served with a side of crispy Yukon potatoes or fresh fruit \$18

EGGS "LEDOUX"

Fried green tomatoes topped with creamed greens, two poached free-range eggs, and a smoked tomato choron sauce. Served with fresh fruit or crispy Yukon potatoes \$12

CHICKEN & WAFFLES

Golden waffle & our signature 3-piece tenders served with spiced honey, pecan butter, & maple honey syrup \$14

SHRIMP & GRITS *

Cheesy stone-ground grits and andouille sausage topped with blackened shrimp and a red eye gravy \$15

GOLDEN BELGIAN WAFFLE

Golden Belgian waffle topped with pecan-butter and served with a side of pecanwood smoked bacon \$12

CAJUN STYLE BISCUITS & GRAVY

Two southern buttermilk biscuits smothered with sausage and shrimp étouffée topped with 2 fried over easy eggs \$14

SOUPS, SALADS, & SANDWICHES

GUMBO

Chicken and sausage gumbo with scallion rice

Cup \$4

Bowl \$6

SOUTHERN BLT *

Bacon, fried green tomatoes, arugula, with garlic mayo on toasted wheat \$12

CHICKEN SALAD CROSSIANT *

Hone made chicken salad served on a fresh croissant with lettuce and tomato \$11

HARVEST SALAD *

Field greens, dried cranberry, goat cheese, candied pecans, apple, and apple cider vinaigrette topped with cornbread croutons \$6/\$12

TUSCALOOSA BURGER *

8 oz. burger with pimento cheese, bacon jam, Tabasco pickles, and mayo on an onion roll \$14

* Gluten free option

DESSERT

LOUISIANA BREAD PUDDING \$5

SEASONAL PIE \$5

SEASONAL COBBLER \$5

SOUTHERN BANANA PUDDING \$5

Consuming raw or undercooked poultry, shellfish, seafood, or egg may increase your risk of foodborne illness.

All menu items subject to availability and price adjustments

Restaurant Adversity Surcharge: 3% as a result of supply chain difficulties & increasing operational costs the restaurant industry is experiencing (including rising wage, benefit & other government requirements), a 3% surcharge will be added to all checks. Thank you for your support during these challenging times!