

# Odette

## ..... snacks .....

- deviled farm eggs two ways.....4**  
pimento cheese & bacon, red curry
- crispy fried chicken skins.....7**  
alaga-house hot sauce drizzle, szechuan peppercorn
- potato flatbread.....8**  
roasted yukon potatoes, mozzarella, onions, herbs, black truffle mayo
- warm manchego & tomato dip.....7**  
spicy tomato sauce, castelvetrano olive, sourdough
- snack sampling.....16**  
deviled eggs, fried chicken skins, potato flatbread

## ..... brunch cocktails .....

- odette bloody.....10**  
tito's vodka, house ancho-tomato juice, pickled veggies
- bee's knees.....9**  
gin, honey, lemon, lavender
- pick me up.....12**  
lillet blanc, aperol, grapefruit, prosecco
- aperol spritz.....12**  
aperol, prosecco, club soda
- brunch punch shandy.....5**  
avondale brewing tangerine shandy

## ..... soup & salad .....

- ras el hanout roasted chicken soup.....7/10**  
sweet potatoes, chickpeas, harissa broth, charred onions & pepper, cilantro
- mixed lettuces.....9**  
shaved carrot & radish, gorgonzola, almonds, onion-buttermilk vinaigrette  
add grilled shrimp.....7 chicken.....4 steak.....6
- grilled chicken kale caesar.....12**  
chopped kale, country ham-cornbread crumbs, parmesan, buttermilk caesar dressing
- grilled romaine & bacon salad.....13**  
roasted cherry tomatoes, six-minute egg, pumpkin-sesame crunch, pomegranate seeds, pickled red onion, red wine-pomegranate vinaigrette

## ..... sandwich .....

- espresso-rubbed steak sandwich.....11**  
cambozola spread, red-onion jam, arugula, potato bun
  - broccoli & shiitake grilled cheese.....9**  
roasted broccoli & shiitake, fontina, chili crunch, sourdough add bacon.....2
  - bluewater creek farm cheeseburger.....12**  
caramelized red onion, red pepper-thyme ketchup, potato bun add bacon.....2 egg.....2 avocado.....1.5
- \*gluten free bun.....2*  
*\*sandwiches served with fries; sub mixed lettuce or kale caesar.....1*

## ..... brunch .....

- buttermilk-fried pork loin.....13**  
honey-cheddar grits, fried egg, pickled okra
- challah bread french toast.....13**  
amaretto mascarpone, molasses bacon, praline pecan syrup
- toasted sourdough english muffin.....12**  
smoked cheddar, bacon jam, fried eggs, crushed potatoes with caramelized onion
- buttermilk biscuit & gravy.....10**  
sunny egg, house sausage gravy, hot sauce

## ..... dessert .....

- chocolate bread pudding.....8**  
dulce de leche, pecan pretzel bites, whipped cream
- blood orange tartlet.....8**  
meringue cookies, candied citrus, white chocolate ganache
- sorbet & shortbread.....6**  
ask your server about today's flavors!



executive chef: josh quick  
gluten free, vegan & vegetarian options available upon request  
sourced as often as possible from our local farmers  
parties of six or more are subject to a 20% service charge  
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