



## MOTHER'S DAY THREE-COURSE BRUNCH

\$38 per person | sunday may 9, 11 am - 2:30 pm

reserve online via our website or call 256.349.5219

### COURSE ONE

*choice of*

#### **mixed lettuces**

shaved carrot & radish, gorgonzola, almonds,  
onion-buttermilk vinaigrette

#### **kale caesar**

chopped kale, country ham-cornbread crumbs,  
parmesan, buttermilk caesar dressing

#### **sweet pea fritters**

buttermilk-herb mayo

#### **pimento cheese toast**

nduja, baby mustard greens,  
pickled mustard seeds

#### **pickled shrimp salad**

pickled gulf shrimp, bibb lettuce, peppadew peppers,  
herb vinaigrette, old bay aioli

#### **fried gulf oysters**

green onion mayo, charred lemon

### COURSE TWO

*choice of*

#### **crispy pork belly**

sunny eggs, duck fat-caramelized onion potato hash, wholegrain mustard-horseradish cream, griddled bread

#### **gulf shrimp & grits**

stone ground grits, spicy tomato broth, caramelized fennel & blistered tomatoes, green goddess mayo

#### **smoked salmon bagel**

everything bagel, herb cream cheese, avocado, hard-cooked egg, fennel crunch

#### **dijon-herb roasted chicken breast**

spring vegetable ragout, roasted marble potatoes, herb salad, country ham vinaigrette

#### **spring vegetable plate**

black-eyed pea falafel, spring vegetable ragout, watercress salad, grilled asparagus, three-bean salad

#### **grilled chuck tender**

sautéed spring vegetables, caramelized onion & swiss potato gratin, herb-braised mushrooms

#### **baked flounder & crawfish**

crawfish ravigote, rice salad, grilled broccolini

### COURSE THREE

*choice of*

#### **chocolate-espresso cake**

vanilla bean buttercream, strawberry sorbet

#### **lemon mousse**

meringue cookies, thyme shortbread, citrus marmalade

#### **peanut butter-pretzel cheesecake**

garam masala peanut brittle, hot fudge, whipped cream