

# BRUNCH

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STAGE BLOODY MARY ~ \$5  
smithworks vodka, house made bloody  
mix, celery, olive, lime, half salt rim

MIMOSA ~\$5

Traditional OJ	Pomegranate
Peach	Lychee
Grapefruit	Pointsettia
Pineapple	Kir Royale

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EGG PLATTER\* ~ \$13  
two eggs any style, bacon or sausage, toast,  
green salad, roasted potatoes | GF

EGGS BENEDICT\* ~ \$14  
toasted english muffin, poached eggs, canadian  
bacon, hollandaise, green salad, roasted potatoes

CRABCAKE BENEDICT\* ~ \$19  
toasted English muffin, poached eggs, fried crab  
cake, hollandaise, green salad, roasted potatoes

SMOKED SALMON BENNY\* ~ \$16  
toasted English muffin, poached eggs,  
smoked salmon, tomato, avocado, hollandaise,  
green salad, roasted potatoes

HAM & CHEESE OMELETTE ~ \$13  
ham, white cheddar, gruyere, green salad,  
roasted potatoes | GF

LOBSTER OMELETTE ~ \$21  
poached lobster meat, roasted red peppers, spinach,  
gruyere, cheddar, green salad, roasted potatoes

CRÈME BRÛLÉE FRENCH TOAST ~ \$14  
creme brulee battered brioche, vanilla bean cream,  
candied walnuts, strawberry compote, powdered sugar

PANCAKES ~ \$14 CHOICE OF:  
buttermilk | blueberry | banana | red velvet

FRIED CHICKEN BISCUIT ~ \$13  
buttermilk fried chicken, southern style biscuit,  
country sausage gravy, white cheddar, bacon  
crumble, green salad, roasted potatoes

CRAWFISH HASH ~ \$15  
fried softshell crab, cajun crawfish,  
peppers, onions, potatoes, sunny side-up egg,  
lobster beurre blanc, green salad