



Swizzle



BRUNCH MENU

TO SHARE

Charcuterie Board (17)

Assorted meats, domestic & imported cheeses, fig jam, stone mustard, membrillo, pickled peppers, hot honey & grapes

Deviled Eggs 9

Smoked Bacon & Arugula

Loaded Tater Tots 10

Bacon, Cheddar, Green Onion, Everything Bagel Spice, White Queso

Carnivore Platter (95)

8oz Filet Mignon, 7oz Strip Steak, 8oz Ribeye served sliced

YOUR CHOICE OF THREE SAUCES:

25 Steak Sauce | Bearnaise Sauce
Argentinean Chimichurri | Cabernet Demi-Glaze
Porcini Mornay Sauce | Au Poivre
Maitre d'Butter

Chilled Seafood Platter

Small (50) Large (100)

Shrimp cocktail, freshly shucked oysters, lump crab & tuna tartar served with mignonette, cocktail sauce & ginger lime cream

Grilled Thick Cut Bacon 16

Apple Butter, Agrodolce Onions

Fried Biscuits 6

House Made Fruit Preserves

Fried Calamari 16

Arrabiata sauce, Peperoncini

Colossal Shrimp Cocktail 25

House Made Green Tomato Cocktail Sauce

PLATES

Buttermilk Biscuits and Gravy 12

House Made Gravy made with Pernel's Old Folk Sausage, Smoked Black Pepper

Everything Brunch Bagel 15

Smoked Salmon, Hardboiled Egg, Fried Capers, Whipped Cream Cheese, Arugula Salad

Sesame Crusted Seared Tuna Salad 28

Grilled Asparagus, Hard Boiled Egg, Pickled Red Onion, Red Wine Vinaigrette

Shrimp and Grits 24

Sautéed Gulf Shrimp, Tasso Ham Veloute, Wiesenberger Stone Ground Grits

Steak and Eggs 35

Grilled Blackened Prime Rib, Sunnyside up Eggs, and Baby Arugula with Shaved Pecorino Romano

Trifecta Burger 22

½ pound steak burger, Toasted Pretzel Bun, Aged White Cheddar, Bacon, Tomato, Onion Jam, Iceberg Lettuce, 25 Steak Sauce

Traditional Belgian Waffles 15

Bourbon Infused Maple Syrup, Macerated Strawberries

Bananas Foster Waffles 14

Salted Caramel, Bruleed Banana's, Whipped Mallow Cream

Fried Chicken Stuffed Waffles 18

Bourbon Infused Maple Syrup, Candied Bacon, Shallot Jam

Crab Cake Benedict 23

Jumbo Crab Cakes, Toasted Brioche, Old Bay Infused Hollandaise, Baby Arugula Salad

Traditional Eggs Benedict 14

English Muffin, Canadian Bacon, Hollandaise

Eggs Any-Style 15

Baked Hash brown Potatoes, a Buttermilk Biscuit
CHOICE OF: Bacon | Sausage | Ham

Build Your Own Omelet 16

Bacon | Sausage | Ham | Aged Cheddar
Bell Peppers | Vidalia Onions | Wild Mushrooms
Spinach | Marinated Roasted Tomatoes

ENHANCEMENTS

Baked Hash Browns 5

Peppered Bacon 8

Sausage Links 5

Biscuits 5

Stone Ground Grits 5

Arugula Salad with Roasted Tomatoes & Grana Padano 8

DESSERT

Assorted French Macaroons 7

Pineapple Upside Down Cake 10

Swizzle Chocolate Blackout cake 10

Bananas Foster Cheesecake 10

Mixed Berries With Crème Fraiche 10

Ice Cream 5

CLASSIC COFFEE DRINKS

ADD ONS:

Vanilla | Hazelnut | Caramel syrup (1)
Buffalo Trace Bourbon Cream or Bailey's Irish Cream (6)
Woodford Reserve Bourbon (7)

French Press

Espresso (4)

Cappuccino (4.5)

Café Mocha (4.5)

Vanilla Latte (4.5)

Hot Chocolate (4)

— Consuming raw or under cooked meats, poultry, shellfish, or eggs may increase your chance of foodborne illnesses. —

ELEVATE YOUR BRUNCH EXPERIENCE BY ADDING YOUR FAVORITE BRUNCH COCKTAIL.*

FEATURED COCKTAILS

Peach Bellini (10)

Blended La Marca Prosecco, Bols peach schnapps, Real peach syrup, grenadine, simple syrup with a 1000 Stories Zinfandel Float

Louisville Wake Me Up (10)

Buffalo Trace Bourbon, Cointreau, Carpano Antica sweet vermouth, muddled mandarin oranges, bitters

Pitcher of Mimosa (35)

Sharable for up to 6 people.

Creamsicle Mimosa (10)

Champagne, orange juice, heavy cream

Classic Mimosa (9)

Champagne & orange juice

Old Fashioned Breakfast (10)

Michter's Rye, maple syrup, Regan's orange bitters

*Must be 21 or older to order.

Candied Bacon Bloody Mary (9)

Stoli hot jalapeño vodka, Zing Zang Bloody Mary mix, Worcestershire with bacon and a pickled garnish

Kentucky Iced Latte (10)

Buffalo Trace Bourbon Cream, Mt. Gay black rum, cold brew rum, allspice dram with a whipped cream and caramel garnish

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