

# RESTORATION BRUNCH

## SHAREABLES

### **Fried Green Tomatoes**

Hand Breaded Green Tomatoes,  
Pineapple Mango Salsa and  
Tabasco Honey Butter,  
Topped with Chives  
(V) \$14

### **Maple Glazed Sausage Pops**

Pork Sausage Balls, Tossed  
in Maple Syrup, Topped with  
Green Onions and Chives  
(GF) \$12

### **Pimento Cheese and Ham Biscuits**

Fresh Baked Biscuits, Arugula,  
Braised Brown Sugar and Pineapple  
Ham, Topped with Pimento  
Cheese and Tabasco  
Honey Butter  
\$14

### **Old Trail Street Corn Deviled Eggs**

Hard Boiled Eggs, Charred Corn,  
Chipotle Aioli and Cotija Cheese,  
Topped with Spanish Paprika  
and Hot Cheeto Dust  
(V) (GF) \$11

## OMELETTES

*Smother any Omelette with House Queso Cheese Sauce \$2*

*Smother any Omelette with Sausage Gravy \$3*

*Add Hash Browns to any Omelette \$3*

### **Ham & Cheese Omelette**

Scrambled Eggs, Braised  
Brown Sugar and Pineapple  
Ham, Topped with Cheddar  
Cheese and Caramelized Onions  
(GF) \$13

### **Veggie Omelette**

Scrambled Eggs, Roasted  
Red Peppers, Seasonal Vegetable  
Blend, Caramelized Onions and  
Blistered Cherry Tomatoes,  
Topped with Green Onions  
*Add Cheese \$1.5*  
(V) (GF) - 12

### **Meat Lover's Omelette**

Scrambled Eggs, Sausage, Braised  
Brown Sugar and Pineapple Ham,  
Bacon, and Blistered Tomatoes,  
Topped with Green Onions  
(GF) \$15

## GREENS

### **Peach Caprese Salad**

Mozzarella Cheese, Sliced Tomatoes,  
Sliced Peaches, Basil, Pickled Onions  
and Balsamic Reduction,  
Served over Arugula  
(GF) (V) \$14

### **Ahi Tuna Salad**

Ahi Tuna, Arugula, Olive Blend,  
Roasted Red Peppers, Seasonal  
Vegetable Blend and Cherry  
Tomatoes, Served with  
Balsamic Vinaigrette  
(GF) (DF) \$24

All menu items subject to availability | Consuming raw or undercooked meats, poultry,  
seafood, shellfish or eggs may increase your risk of foodborne illness

GF = Gluten-Free | DF = Dairy-Free | V = Vegetarian

# RESTORATION BRUNCH

## BENNY'S

### Crab Cake

Two House Crab Cakes, Pico de Gallo, Chipotle Aioli and Poached Eggs, Served Over English Muffins, Topped with Hollandaise Sauce and Chives  
\$20

### Ham

Braised Brown Sugar and Pineapple Ham and Poached Eggs, Served Over English Muffins, Topped with Hollandaise Sauce and Chives  
\$14

### Lobster

Butter Poached Lobster, Garlic Aioli and Poached Eggs, Served Over English Muffins, Topped with Hollandaise Sauce and Chives  
\$24

### BLT

Bacon, Tomatoes, Arugula and Poached Eggs, Served Over English Muffins, Topped with Hollandaise Sauce and Chives  
\$14

## RESTORATION FAVORITES

### S'mores French Toast

Cinnamon French Toast, Topped with Marshmallow Fluff, Chocolate Sauce and Graham Cracker Dust, Served with Choice of Bacon or Sausage  
\$17

### Banana & Bacon Spiced Waffles

Waffles, Topped with Bananas, Bacon and Vanilla Rum Cream Cheese, Drizzled with Tabasco Honey Butter and Sriracha  
*Add Fried Chicken \$6*  
\$12

### Biscuits, Bacon & Gravy

Sausage Gravy, Biscuits, Bacon, Two Over Easy Eggs, Topped with Chives, Served over Hash Browns  
*Add Fried Chicken \$6, Add Queso \$2*  
\$13

### Good Morning Smash Burger

Two Burgers Topped with American Cheese, Over Easy Egg, Bacon, and Arugula on a Potato Roll Served with Hash Browns  
\$17

### Strawberry Shortcake Biscuits

Open Faced Baked Biscuits, Topped with Marshmallow Fluff, Strawberries and Basil, Topped with Strawberry Purée, Served with Hash Browns  
(V) \$13

### Breakfast Platter

Three Eggs, Two Slices of Bacon, Two Sausage Links, and Two Biscuits Served with Hash Browns  
*Substitute One Belgian Waffle or One Slice of French Toast for Biscuits \$2*  
\$14

### Brunch Toastadas

Fried Corn Tortillas, Refried Beans, Guacamole, Salsa Roja, Pickled Jalapeños, Over Easy Eggs, Pickled Onions, Topped with Smoked Spanish Paprika, Cotija Cheese, Green Onions  
(V) (GF) \$12