

RESTORATION BRUNCH

SHAREABLES

Tomato Bruschetta

Toasted French Baguette, Topped with Spreadable Brie Cheese, Fire Roasted Tomatoes, Basil, Chives and Balsamic Reduction
(V) \$10

Cowboy Caviar

Roasted Corn, Black Beans, Tomatoes, Bell Peppers, Red Onions and Cilantro, Tossed in Red Wine Vinegar, Cumin, Served with Toasted French Baguette
(V) (GFO) \$10

Firecracker Shrimp

Beer Battered Shrimp, Topped with Firecracker Sauce and Green Onions
\$18

BRUNCH SAMMIES

Bacon, Egg & Cheese Croissant

Bacon, Scrambled Eggs, American Cheese and Chives, Served with Breakfast Potatoes
\$15

Sausage, Egg & Cheese Croissant

Sliced Sausage, Scrambled Eggs, Swiss Cheese and Chives, Served with Breakfast Potatoes
\$15

Honey Chicken Biscuit

Hand Breaded Chicken Breast, Pimento Cheese, and Hot Honey Drizzle, Served with Breakfast Potatoes
\$15

Good Morning Smash Burger

Two Smash Burger Patties, Topped with Bacon, American Cheese, Over Easy Egg and Arugula, Served on a Potato Roll with Breakfast Potatoes
\$17

GREENS

Add to any Salad: Grilled Chicken \$6, Shrimp \$10, Salmon \$12

Spinach Apple Salad

Spinach, Granny Smith Apples, Red Onions, Cherry Tomatoes, Shaved Parmesan and Candied Walnuts, Served with Balsamic Vinaigrette
\$14

Chicken Cobb Salad

Chopped Romaine, Fajita Chicken, Hard Boiled Eggs, Cherry Tomatoes, Bacon, Roasted Corn, Cheddar Cheese, Guacamole and Red Onions, Served with Your Choice of Dressing
(GF) \$17

Ahi Tuna & Pear Salad

Mixed Greens, Radishes, Sliced Pears, Sesame Crusted Ahi Tuna, Cucumbers and Black Sesame Seeds, Served with Balsamic Vinaigrette
(GF) (DF) \$20

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 | GFO = Gluten Free Optional | DF = Dairy-Free | V = Vegetarian

RESTORATION BRUNCH

BENNYS

Florentine Benny

Spinach, Fire Roasted Tomatoes, Florentine Cream Sauce and Poached Eggs, Served Over English Muffins, Topped with Hollandaise and Chives
(V) \$14

Crab Cake Benny

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

Ham Benny

Ham and Poached Eggs, Served Over English Muffins, Topped with Hollandaise and Chives
\$14

BRUNCH FEATURES

Blueberry Crepes

Cinnamon Crepes, Filled with Vanilla Rum Cream Cheese, Blueberry Reduction, and Granny Smith Apple Matchsticks, Garnished with Confectioner’s Sugar, Served with Your Choice of Bacon or Sausage
(V) \$17

Cajun Shrimp & Grits

Stone Ground Cheesy Grits, Topped with White Wine Buttered Cajun Spiced Shrimp, Cherry Tomatoes, Shallots, Topped with Green Onions and Garlic (GF) \$24

Breakfast Platter

Three Eggs, Two Slices of Bacon, Two Sausage Links, and a Biscuit Served with Breakfast Potatoes
\$15

Chicken & Waffles

Belgian Waffle Topped with Hand Battered Fried Chicken, Vanilla Rum Cream Cheese, Garnished with Confectioner’s Sugar
\$17

Biscuits, Bacon & Gravy

Sausage Gravy, Biscuits, Bacon, Two Over Easy Eggs, Topped with Chives, Served Over Breakfast Potatoes
Add Fried Chicken \$6, Add Bechamel Cheese Sauce \$2
\$13

JUNIOR’S BRUNCH

For children under 10 years old.

Single Waffle
\$10

Breakfast Plate
Scrambled Eggs,
Breakfast Potatoes,
and Bacon
\$10

French Toast Sticks
\$10

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 | GFO = Gluten Free Optional | DF = Dairy-Free | V = Vegetarian