

SIGNATURE BRUNCH DISHES

CAPITAL SOUL PLATE 21

MIXED GREENS SIMMERED SOUTHERN STYLE WITH BACON, ORANGE SODA, HOT SAUCE, AND BEER. SERVED WITH SMOKED GOUDA MAC AND CHEESE WITH PORTEBELLA, AND TRUFFLED CHICKEN TENDERS

DUCK SALAD 17

SEARED DUCK BREAST WITH SPINACH TOSSED IN GUINNESS HONEY MUSTARD, CAPITAL SPICED PECANS, PICKLED RED ONION, CHERRY TOMATO, AND BLEU CHEESE

SHRIMP AND GRITS 19

GULF SHRIMP SIMMERED IN A TASSO REDUCTION WITH PEPPERS, ONION, AND TOMATO. SERVED OVER CRYSTAL HOT SAUCE INFUSED SMOKED CHEDDAR GRITS

BLACKENED RIBEYE 28

SERVED WITH CRAWFISH COLESLAW AND CHEESE GRITS

EGGS BENEDICT 18

WITH HOUSE MADE HOLLANDAISE, ENGLISH MUFFIN, CANADIAN HAM, SPINACH

SMOKED SALMON BENEDICT 21

SMOKED SALMON ON GRILLED RYE WITH CAPERS, POACHED EGG, RED ONION, AND HOLLANDAISE

BUILD YOUR OWN OMELET 18

WITH HOMESTYLE POTATOES OR GRITS, CHOICE OF BREAD

VEGETABLE CHOICES: SAUTÉED PEPPERS, ONIONS, SPINACH, JALAPENO, TOMATO, MUSHROOM, GREEN ONION

MEAT CHOICES: BACON, PETIT JEAN HAM, HOUSEMADE SAUSAGE, GRILLED CHICKEN, OR ADD SMOKED SALMON (\$3)

CHEESE CHOICES: CHEDDAR, SWISS, GOAT CHEESE, FRENCH BRIE CHEESE

RAZORBACK 14

TWO BUTTERMILK BISCUITS WITH HOUSEMADE SAUSAGE AND SPICY SAUSAGE GRAVY

CAPITAL PANCAKES 16

LIGHT & FLUFFY PANCAKES WITH CHOICE OF BACON OR HOUSEMADE SAUSAGE. TOPPED WITH FRESH STRAWBERRIES AND CHANTILLY WHIPPED CREAM

THE TRADITIONAL HEARTLAND 19

TWO EGGS ANY STYLE, STONE GROUND GRITS OR HOMESTYLE POTATOES, THICK CUT BACON OR HOUSEMADE SAUSAGE, CHOICE OF BREAD AND PRESERVES

PETTIT DEJEUNER DE PARIS 17

FRESH BREAKFAST PASTRIES, SELECTION OF SEASONAL FRUITS HOUSEMADE YOGURT & GRANOLA, BRIE CHEESE AND COFFEE OR TEA

EGG FRITTATA 15

CHOICE OF EGGS OR EGG WHITES, SPINACH, CHERRY TOMATOES, AND MUSHROOMS, WITH SIDE OF SALSA

DESSERTS

DARK CHOCOLATE BREAD PUDDING WITH CRÈME ANGLAISE 8

PECAN PIE TRIFLE 8

STRAWBERRY CHEESECAKE 8

TIRAMISU 8

