**SUNRISE STARTERS**

**BISCUITS | 8**  
Cheddar cheese drop biscuits served with choice of blackberry fig jam or sawmill gravy.

**BEE HAVEN BAY FRIED GREEN TOMATOES | 14**  
Shaved ham, remoulade sauce and dressed local greens.

**HOUSE-MADE DOUGHNUTS | 8**  
Mini iced doughnuts piled with pecans, bacon and drizzled with house-made caramel. Or dusted with sugar and served with spiced cane syrup and seasonal fruit.

**CHURCH LADY DEVILED EGGS | 12**  
HFK-style whole deviled eggs.

**SHINING FEATURES**

**GRITS & GREENS BREAKFAST BOWL* | 20**  
Bradley’s grits blended with our house-made pimento cheese and topped with braised kale and collards, griddled honey ham, two over easy eggs, spicy hollandaise, chives, paprika and crispy fried shallots.

**GRAND-DADDY PLATE* | 22**  
Three eggs any style, pecan-smoked bacon, griddled country ham, cheddar cheese drop biscuit and choice of two sides.

**HUSH PUPPY BENEDICT* | 21**  
Chef Art’s spin on the classic, with house made hush puppy cakes topped with fried chicken tenders, poached eggs, griddled country ham and pimento hollandaise. Choice of side item.

**FRENCH TOAST | 17**  
Thick slices of griddled bread dusted with powdered sugar and served with spiced cane syrup and seasonal fruit. Choice of side item.

**SHORT RIB HASH* | 22**  
Two sunny side up eggs over our short rib hash with grilled corn succotash, potatoes, onions, red bell and Fresno peppers for a bit of a kick. Served with a cheddar cheese drop biscuit and choice of side.

**Hallelujah Biscuit* | 22**  
Open-faced biscuit topped with Chef Art’s famous fried chicken, two over easy eggs, pimento cheese, pecan-smoked bacon and smothered in sawmill gravy. Choice of side item.

**FRIED EGG & AVOCADO TOAST* | 20**  
Grilled Cuban bread topped with fresh avocado, fried egg, arugula, radish and pickled red onion. Drizzled with olive oil and lemon and served with a choice of side item.

**FRIED CHICKEN & DOUGHNUTS | 28**  
Two pieces of Chef Art’s famous fried chicken served with house-made sugar doughnuts. Choice of side item.

**KIDDOS**

**FRENCH TOAST | 9**  
Two slices of French toast served with choice of side item.

**JUNIOR FARMER PLATE* | 8**  
Two eggs any style with choice of side item.

**SIDES**

**BRADLEY’S GRITS | 6**  
**PECAN-SMOKED BACON | 6**  
**POTATO GRATIN MASH | 5**  
**GRIDDLED COUNTRY HAM | 6**  
**SEASONAL FRUIT | 5**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  •  Gluten Sensitive
RISE & SHINE

COCKTAILS

FLORIDA CRUSH | 13
Tito’s vodka, muddled orange and strawberries, a splash of fresh-squeezed orange juice and agave syrup.

THE LOCAL | 13
Rum Haven coconut water rum, lime, simple syrup and fresh pineapple.

BLUEBERRY MIMOSA | 10
A classic brunch staple with blueberry puree and fresh blueberries.

ROYAL SANGRIA | 13
Red wine blend, fresh seasonal fruits, agave syrup, lime juice and blackberry brandy.

PROUD MARY | 13
The classic with Tito’s Handmade Vodka, seasoned salt rim, celery, pickle and olives.

SOUTHERN MARY | 15
 Dixie Black Pepper Vodka, Whiskey Willy’s Bloody Mary Mix with pecan-smoked bacon, fried green tomato, pimento cheese-stuffed olives and seasoned salt rim.

STRAWBERRY LEMONADE | 13
Strawberry moonshine, freshly muddled strawberries, lemonade and strawberry puree.

WHITE PEACH SANGRIA | 13
La Perlina Moscato with muddled orange and mango, fresh peach puree, peach moonshine and a moonshine-soaked peach wedge.

MOONSHINE MASH | 13
Watermelon-infused moonshine, fresh watermelon, lime juice and simple syrup.

SWEET TEA SHINE | 13
Sweet tea, fresh-squeezed lemon and moonshine.

PRINCESS MIMOSA | 12
A royal pour of bubbly with freshly-squeezed Florida orange juice.