**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**

- **FRIED GREENS, EGGS & HAM | 20**
  Open-faced biscuit topped with griddled country ham, fried green tomatoes, over easy eggs, shaved country ham, dressed arugula and remoulade sauce. Choice of side item.

- **GRAND-DADDY PLATE | 20**
  Three eggs any style, pecan-smoked bacon, griddled country ham, cheddar cheese drop biscuit and choice of two sides.

- **HUSH PUPPY BENEFICT | 20**
  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.

- **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 | 27**
  Two pieces of Chef Art’s famous fried chicken served with house-made sugar doughnuts. Choice of side item.

**KIDDO**

- **FRENCH TOAST | 8**
  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**

*CConsuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. ☢ Gluten Free
RISE & SHINE

COCKTAILS

WHITE PEACH SANGRIA | 12
La Perlina Moscato with muddled orange and mango, fresh peach puree, peach moonshine and a moonshine-soaked peach wedge.

MOONSHINE MASH | 12
Watermelon-infused moonshine, fresh watermelon, lime juice and simple syrup.

FLORIDA CRUSH | 12
Tito’s vodka, muddled orange and strawberries, a splash of fresh-squeezed orange juice and agave syrup.

THE LOCAL | 12
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 | 12
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.