



RISE & SHINE

SOUTHERN BRUNCH

SUNRISE STARTERS

EVERGLAZED DONUTS | 10

Mini glazed donuts, baked fresh daily by our neighbors at Everglazed!
Topped with pecans and bacon for +\$2

CHURCH LADY DEVILED EGGS | 14 ^{GF}

HFK-style whole deviled eggs.

BEE HAVEN FRIED GREEN TOMATOES | 17

Shaved ham, remoulade sauce and dressed local greens.

BLUEBERRY BUCKLE | 18

Our house made blueberry coffee cake topped with vanilla glaze and garnished with fresh berries and mint.

BISCUITS | 10

Cheddar cheese drop biscuits served with choice of blackberry fig jam or sawmill gravy.



SHINING FEATURES

GRAND-DADDY PLATE* | 25

Three eggs any style, pecan-smoked bacon, griddled country ham, cheddar cheese drop biscuit and Bradley's grits.

HOMECOMIN' HASH* | 24

Two sunny side up eggs over fire-roasted tomatoes, diced potatoes, chopped bacon, sauteed red peppers and onions. Served with potato gratin mash and a cheddar drop biscuit.

VEGAN HASH | 24

Scrambled Just Egg plant-based egg substitute, over fire-roasted tomatoes, diced potatoes, red and green peppers, onion and zucchini. Served with fresh fruit and multigrain toast.

FRENCH TOAST | 19

Thick slices of griddled bread dusted with powdered sugar and served with spiced cane syrup and seasonal fruit.

TRADITIONAL BENEDICT* | 24

An oversized toasted English muffin topped with Canadian bacon, two over easy eggs and pimento hollandaise sauce. Served with a side of Bradley's grits.

ULTIMATE BREAKFAST SANDWICH* | 20

A perfectly fried egg atop a maple pork sausage patty, crispy bacon and griddled country ham. Topped with melted pimento cheese, tomato bacon jam and served on toasted sourdough with a side of cheesy grits.

FRIED CHICKEN & DONUTS | 32

Two pieces of Chef Art's famous fried chicken served with house made sugar donuts and mashed potatoes.

BISCUITS & GRAVY PLATE* | 18

Two open-faced cheddar drop biscuits, smothered with our signature sawmill gravy and served with two eggs and a side of Bradley's grits.

SHORT RIB HASH* | 26

Two sunny side up eggs over diced potatoes, grilled corn succotash, onions, red bell and Fresno peppers for a bit of a kick. Served with a cheddar cheese drop biscuit and pecan-smoked bacon.

HALLELUJAH BISCUIT* | 26

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. Served with a side of griddled country ham.

FRIED EGG & AVOCADO TOAST* | 22

Grilled multigrain bread topped with house made avocado spread, fried egg, arugula, radish and pickled red onion. Drizzled with olive oil and lemon and served with fresh fruit.

STEAK & EGG PLATE* | 24

A brunch-sized portion of country fried steak, smothered in sawmill gravy and topped with two over easy eggs. Served with a side of Southern-style cheesy potatoes and a biscuit.



SIDES

BRADLEY'S GRITS | 8 ^{CS}

PECAN-SMOKED BACON | 6 ^{CS}

SOUTHERN STYLE CHEESY POTATOES | 10

POTATO GRATIN MASH | 5 ^{CS}

GRIDDLED COUNTRY HAM | 6 ^{CS}

SEASONAL FRUIT | 5 ^{CS}

KIDDOS

FRENCH TOAST | 12

Two slices of French toast served with fresh fruit and choice of side item.

JR. FARMER PLATE* | 12

Two eggs any style with fresh fruit and choice of side item.

TABLE SWEET

APPLE BUTTER BREAD PUDDING | 14

A decadent, house made apple butter bread pudding sprinkled with cinnamon sugar and drizzled with crème anglaise.



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. ^{CS} Gluten Sensitive



RISE & SHINE COCKTAILS

APEROL SPRITZ | 14

La Marca Prosecco, Aperol and a dash of orange bitters, topped with Topo Chico sparkling mineral water and a slice of pink grapefruit.

BRITTON PEACH TEA | 14

Woodford Britton Barrel Select Bourbon, peach puree and Cointreau muddled with fresh peaches, our famous sweet tea and a dash of orange bitters.



FLORIDA CRUSH | 14

Tito's Handmade Vodka, muddled orange and strawberries, a splash of fresh-squeezed orange juice and agave syrup.



THE LOCAL | 14

RumHaven coconut water rum, lime, simple syrup and fresh pineapple.

ESPRESSO MARTINI | 15

Mr. Black Coffee Liqueur, vodka and cold brew concentrate are shaken to a frothy delight.

PEANUT BRITTLE | 14

Lavazza hot or iced coffee, praline liqueur and Skrewball Peanut Butter Whiskey topped with salted cream and crushed candied pecans.

PROUD MARY | 14

The classic with Tito's Handmade Vodka, seasoned salt rim, celery, pickle and olives.

STRAWBERRY LEMONADE | 16

Strawberry moonshine, freshly muddled strawberries, lemonade and strawberry puree.



WHITE PEACH SANGRIA | 16

La Perlina Moscato with muddled orange and mango, fresh peach puree, peach moonshine and a moonshine-soaked peach wedge.

MOONSHINE MASH | 15

Watermelon-infused moonshine, fresh watermelon, lime juice and simple syrup.



SWEET TEA SHINE | 16

Sweet tea, fresh-squeezed lemon and moonshine.

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.



PRINCESS MIMOSA | 14

A royal pour of bubbly with your choice of freshly-squeezed Florida orange juice or blueberry, strawberry or peach purees.

SHARE BRUNCH WITH FRIENDS

Share a photo of your favorite drink or dish on Instagram for a chance to win brunch for you and 3 friends.

#HFKBrunch