

SUNRISE STARTERS



BISCUITS | 10

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

BEE HAVEN BAY FRIED GREEN TOMATOES | 17

Shaved ham, remoulade sauce and dressed local greens.

EVERGLAZED DOUGHNUTS | 10

Mini glazed doughnuts, baked fresh daily by our neighbors at Everglazed!

Topped with pecans and bacon for +\$2

CHURCH LADY DEVILED EGGS | 14 @

HFK-style whole deviled eggs.

SHINING FEATURES

SOUTHERN POUTINE | 22

Crispy tater tots smothered in pulled pork and sawmill gravy. Topped with a fried egg and bacon crumble.

GRAND-DADDY PLATE* | 25

Three eggs any style, pecan-smoked bacon, griddled country ham, cheddar cheese drop biscuit and choice of two sides.

HUSH PUPPY BENEDICT* | 24

Chef Art's spin on the classic, with house made hush puppy cakes topped with fried chicken tenders, over easy eggs, griddled country ham and pimento hollandaise. Choice of side item.

FRENCH TOAST | 19

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

KEY LIME BERRY PARFAIT | 18

Tangy key lime curd blended with vanilla yogurt and layered with fresh berries, crunchy pecan granola and our house made blueberry compote. Choice of side item.

ULTIMATE BREAKFAST SANDWICH* | 20

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

FRIED CHICKEN & DOUGHNUTS | 32

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

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

SHORT RIB HASH* | 26

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* | 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. Choice of side item.

FRIED EGG & AVOCADO TOAST* | 22

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.

KIDDOS

FRENCH TOAST | 12

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

JUNIOR FARMER PLATE* | 12

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



BRADLEY'S GRITS | 8 ©
PECAN-SMOKED BACON | 6 ©
POTATO GRATIN MASH | 5 ©
GRIDDLED COUNTRY HAM | 6 ©
SEASONAL FRUIT | 5 ©

RISESSHIVE

GOCKTAILS

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.

THE LOCAL | 14

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

BLUEBERRY MIMOSA | 12

A classic brunch staple with blueberry puree and fresh blueberries.

FLORIDA CRUSH | 14

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



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ESPRESSO MARTINI | 15

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

PEANUT BRITTLE | 14

Lavazza hot 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.

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 | 15

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

WHITE PEACH SANGRIA | 15

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

MOONSHINE MASH | 14

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



SWEET TEA SHINE | 15

Sweet tea, fresh-squeezed lemon and moonshine.

PRINCESS MIMOSA | 13

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

