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

THE HAMILTON* | 20
Pimento cheesy grits topped with braised kale and collards, two over easy eggs, griddled honey ham, two strips of pecan-smoked bacon, spicy hollandaise 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.

BRADLEY’S GRITS | 6
PECAN-SMOKE BACON | 6
POTATO GRATIN MASH | 5
GRIDLED 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
FLORIDA CRUSH | 13
Tito’s vodka, muddled orange and strawberries, a splash of fresh-squeezed orange juice and agave syrup.

THE LOCAL | 13
RumHaven 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 Perline 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 orange juice.