

Sunday Brunch AT Swamp

Starters

- Hummus Platter** Roasted garlic and herb hummus, grilled pita bread, seasonal fruit, vegetables. **9**
- Southern Buttermilk Biscuits** Four homemade buttermilk biscuits with blackberry butter and strawberry honey. **6**
- Vanilla Berry Parfait** Organic vanilla bean yogurt, seasonal berries, sweet almond granola, strawberry honey syrup. **7**
- Shrimp and Crab Bisque** Tiger shrimp, King crab, blue crab, aged cognac, green onion. **5 Cup / 8 Bowl**
- Steel Cut Brown Sugar Oatmeal** Buttermilk, cinnamon, brown sugar, whiskey honey syrup. **5**
- White Cheddar Grits** Alpine cheddar, Tasso-ham gravy, green onion. **6**

Greens

- Southern Cobb** Mixed field greens, tomato, cucumber, carrot, cheddar, chopped bacon, turkey, ham, blue cheese crumbles, avocado, hard-boiled egg, with buttermilk ranch dressing. **12**
- Spinach, Apple, Walnut** Baby spinach, red onion, candied walnuts, blue cheese crumbles, tomato, chopped bacon, dried cranberries, sliced apple, mango vinaigrette. **10**
Add Chicken 3, Shrimp 4, Salmon 5
- Caesar** Romaine, parmesan cheese, garlic croutons, creamy Caesar dressing. **10**
Add Chicken 3, Shrimp 4, Salmon 5

HAND HELDS

- Ahi Tuna Wrap** Fresh Ahi tuna, cucumber, spicy mayo, eel sauce, kale, tomato, onion, carrot, avocado. **14**
- Sun-Rise Burger** Angus beef, smoked ham, bacon, cheddar, tomato, sunny side up egg, on a brioche bun. **15**
- Hazel's Kentucky Hot Brown** Open faced turkey, tomato, bacon, grilled brioche', topped with a 3 cheese Mornay sauce. **12**

Brunch Specialties

- S'mores Cinnamon Buns** Four cinnamon rolls topped with nutella cream sauce, toasted marshmallows, and crushed graham crackers. **12**
- Ham and Cheddar Stuffed Waffles** Smoked country ham, aged Alpine white cheddar, topped with a three-cheese Mornay sauce. **12**
- The Swamp Chicken and Waffles** Fried chicken tenders, cheddar herb Belgian waffles, Tasso-ham gravy and a sunny side up egg. **13**
- Sausage and Biscuits** Our Buttermilk biscuit stuffed with sausage, topped with gravy, and a poached egg. **10**
- Captain Crunch Waffles** Crunch berries, crunch berry butter, strawberry honey syrup. **12**
- Vanilla Bean French Toast** Thick cut vanilla soaked brioche', seasonal berries, Chambord cream. **11**
- Swamp Grits** Tiger shrimp, crab, white cheddar grits, Tasso-ham gravy, poached egg, green onion. **13**
- The "3" Little Pigs** Grilled brioche', smoked ham, apple-wood smoked bacon, sausage, potato cake, and a sunny side up egg. **12**

BENEDICTS

- Traditional** Brioche', smoked ham, poached egg, hollandaise, grilled asparagus, potato cake. **12**
- Salmon** Brioche', fire-grilled salmon, poached egg, hollandaise, grilled asparagus, potato cake. **12**
- Spinach and Tomato** Brioche', tomato, spinach, avocado, poached egg, hollandaise, grilled asparagus, potato cake. **13**

A la Carte Options

- | | | | |
|--------------------------|----------|----------------------|----------|
| Bacon | 5 | Potato Cakes | 4 |
| Biscuit/Brioche' | 2 | Scrambled Egg | 2 |
| Sausage | 4 | Smoked Ham | 5 |
| Sunny Side up Egg | 2 | Waffle | 6 |
| Fresh Fruit Bowl | 5 | | |