

SUNDAY BRUNCH

10AM-3PM

\$20

CHEF NEAL LANGERMANN

Chef of the Year Washington DC 2001

Multiple Invitee to the James Beard Foundation

Guest Chef at 2002 Southern Foods Symposium



Langermann's

SOUTHERN INSPIRED ★ FRESH KITCHEN

Beverages

BLOODY MARY 4

Invented in 1921 by Fernand Petiot at Harry's Bar in Paris.
vodka, tomato juice, housemade mary mix

BACON MARY 6

Thirsty Englishman's Bloody Mary, bacon infused vodka, applewood smoked bacon

BELLINI SPARKLERS 5

prosecco topped off with your choice of combier liquors—peche, grapefruit, berry

MIMOSA 4

champagne, orange juice, triple sec

GRAPEFRUIT CRUSH 8

Finlandia grapefruit vodka, fresh grapefruit juice, triple sec, 7-up

BELINI 4.5

prosecco, white peach puree

Brunch Entrees include our side items buffet and a complimentary Mimosa or Orange Juice

HOUSE MADE BUTTERMILK PANCAKES

three fluffy buttermilk pancakes topped with cinnamon apples and powdered sugar

Joe's Special

ground beef, onions, spinach, scrambled eggs, a San Francisco classic

LANGERMANN'S HASH

corned beef hash, spicy chorizo sausage, short ribs, peppers, over house made home fries, topped with two eggs any style

FRENCH TOAST

brioche soaked in cream, eggs, cinnamon topped with fresh fruit compote

STEAK & EGGS

flat iron steak, cooked to order, two eggs any style

BREAKFAST BLITZ

three eggs any style

About Our Grits

Our grits hail from the mountains of Georgia. They are known as "heirloom grits" due to the natural pollination of the plants.

Once harvested, they are taken to a local mill to be stone ground, then shipped directly to us. Chef Neal adds his special touch while still preserving the character of the grit.

Eggs Benedict Style

two poached eggs on an English muffin

TRADITIONAL Canadian bacon

YUCATAN sausage

CHESAPEAKE crab cake

CHARLESTON fried green tomato

ST. ANDREWS smoked salmon

MEMPHIS pulled pork

FLORENTINE spinach and tomato

Omelets

HAM AND CHEESE

Cheddar Cheese and Diced Ham

VEGETABLE

Asparagus, Mushrooms, Spinach

GREEK

Classic Spanakopita: spinach, tomato, onion, feta cheese

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These items do not include the side items buffet

Small Plates

CRAB AND SPINACH DIP 12
crostini

CAPE FEAR SCALLOPS 12
tomatoes, scallions, bacon, buttery clam broth, grits

CRISPY CATFISH FINGERS 10
coleslaw, fresh lemon, tartar sauce

MISS ELLIE'S FRIED GREEN TOMATO 7
ranch dressing, Smokey Mountain pepper jam,
herb cheese, bread and butter pickles

Sandwiches and Burgers

choice of fresh fruit, coleslaw or french fries

CRAB CAKE SANDWICH 15
lettuce, tomato, tartar sauce, potato roll

COASTAL SHRIMP ROLL 13
Shrimp salad, lettuce, tomato, roll

TURKEY APPLE BRIE 11
sliced turkey, apples, brie cheese
Smokey Mountain Pepper Jam, raisin bread

CREEKSTONE FARM BURGER 11
certified Angus burger, lettuce tomato, onion,
burger sauce, pickle, Telara roll

GRILLED CHICKEN SANDWICH 10
baby arugula, guacamole, Big Marty Roll

BBQ PULLED PORK 10
cider braised & simmered in bbq sauce, coleslaw, potato roll

Full Plates

CAROLINA SHRIMP & GRITS 16
shallots, tomatoes, Andouille sausage,
buttery clam broth, stone mill grits

MACARONI AND CHEESE WITH CHICKEN 13
aged white cheddar cheese,
blackened chicken and diced tomatoes

CHARLESTON PERLAU 16
Gulf shrimp, roasted chicken, Andouille sausage, red rice,
clam broth, crystal hot sauce, cornbread crumbles

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Entrée Salads

GRILLED ATLANTIC SALMON SALAD 17
field greens, roasted beets, orange segments,
goat cheese, walnuts, orange vinaigrette

GRILLED FLAT IRON STEAK SALAD 17
field greens, blue cheese, fresh corn,
caramelized onions, raspberry vinaigrette

CHICKEN CAESAR 15
crisp romaine, croutons, parmesan cheese,
creamy Caesar dressing

COCKTAIL HOUR M-F 5-8PM | SUNDAY BRUNCH 10AM - 3PM

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VISA, MASTER CARD, DISCOVER, AMERICAN EXPRESS

18% GRATUITY FOR PARTIES OF 8 OR MORE