

# THE COLLINS QUARTER

## BRUNCH AND BOOZE

### BEFORE 11

✱ **LEO'S AUSSIE BREAKKIE**  
Chorizo Sausage, Cheshire farms smoked bacon, eggs (any style), sauteed mushroom, baked beans, grilled tomato served with Artisan Bakery toast. 17

✱ **GOODAY! SANDWICH**  
Fork-Split English muffin, fried egg, smoked ham, Wisconsin cheddar, maple aioli, rosti, side salad 9

### ALL DAY

♥ ✱ **AVOCADO SMASH**  
Served on artisan toast bread with feta, heirloom tomatoes, micro herbs, and shaved radishes topped with a poached egg and sesame seeds. 11

✱ **EGGS BENEDICT**  
Poached eggs, Savannah River Farms pancetta, cherry tomatoes, potato rösti, micro herbs and House-made Hollandaise served on English Muffin with green salad. 15  
sub Pancetta w Salmon +2

✱ **SWINE TIME BENI**  
Only an Australian could think of this creation. Brioche French toast, topped with tender pulled pork, tomato, poached eggs, hollandaise, crispy Cheshire Farms bacon. 16

✱ **BRIOCHE FRENCH TOAST**  
Topped with drunken berry-fruit compote, candied pecans and bourbon-maple syrup. 12

✱ **# TAG THIS HASH**  
Braised short rib hash, potato hash cakes, avocado smash, sautéed squash topped with over easy egg and chimichurri served with sautéed fresh vegetables 14

**KEVIN'S EL CUBANO**  
Roasted pulled pork, jamon, Cheshire Farms bacon, Swiss, house pickles, yellow (old school) mustard, pressed panini style 14

✱ **GOT GEORGIA ON MY SWINE**  
Brioche French toast, Georgia chili peach chutney, Cheshire farms Cheshire Farmsbacon, maple syrup, vanilla ice cream 12

♥ **WATERMELON SALAD**  
Sweet watermelon, sugar poached Georgia peach, roasted heirloom tomato, farmers tomatoes, burrata cheese, basil oil drizzle, croutons 12

✱ **BISCUITS GONE WILD**  
House-made buttermilk biscuits, chicken apple sausage, smoked bacon gravy, fennel-apple slaw, poached eggs. 14

### AFTER 11

✱ **THE COLLINS BIG BURGER**  
8oz brisket burger on house made brioche bun, caramelized onion, aioli, cheddar cheese, Dijon cabbage slaw and French fries 15

✱ **THE "BLACKJACK" BURGER (crazy good)**  
Hang on for this one! 50% rib eye/50% Cheshire Farms bacon custom grind, baby Swiss, caramelized onions, tomato, lettuce, sautéed mushrooms, aioli. 15  
add pickled beets NC

✱ **THE SNITCH**  
Tender chicken breast schnitzel, baby arugula, olive oil, lemon, tomato and a touch of pink sea salt 11

✱ ♥ **CHINOIS CHICKEN SALAD**  
Crispy Napa cabbage, mixed field greens, roasted almonds, sliced schnitz chicken, crispy rice noodles, chives, tossed in a house "skinny" ginger soy dressing with mandarin segments 13

✱ **AHI POKE TACOS**  
Crispy wonton taco, crema fresco, Asian slaw, avocado smash, Hawaiian style ahi poke tuna, miso drizzle, truffle mist, shiso 14

### On the side please

French fries 6  
Green Salad 4  
Avocado 4  
Fresh Fruit 4  
Cheshire bacon 5  
Chicken 8  
Egg add on 2  
Bacon 5  
**Espresso**  
Short Black 2.5  
Long Black 2.5  
Cortado 3.25  
Macchiato 3.25  
Flat White 3.5  
Spiced Lavender Mocha 5  
Aussie Iced Coffee 5.5

### IT'S 5 O'CLOCK SOMEWHERE Rose and Champagne

Louis Pedrier sparkling "Rose" 10/38  
Lous Pedrier sparkling "brut" 10/38  
Veuve Clicquot Brut 19/78

Bila Haute "Rose" France 10/40  
House Provence "Rose", France 1040

### INTERESTING WHITES

Sancerre, France 13/47  
Paul D. "Grüner Veltliner" Austria light and brisk 10/40  
Chablis, French a mineral rich French chardonnay 10/39  
La Fage, "Cote de Rhone", France 10/39

Tournon "Viognier" 10/39  
Alexana "Chardonnay" 13/45

### SEEING RED?

House "Pinot Noir" 11/30  
St. Hillare "Rhone" 10/39  
House "Cabernet" 13/44  
Catena "Malbec" 11/39

### COCKTAIL TIME

Classic Champagne Cocktail 10  
Bondi Beach Mimosa  
Bubbles, passion fruit, strawberry puree 10  
CQ Bloody Mary 10  
Drunken Berry Mimosa  
Bubbles, mixed berry-coconut vodka compote 10  
CQ White Russian  
Shot of Tobey's estate espresso, vanilla, cream, vodka 10  
CQ Moscow Mule 10

### EVENTS

Sunday night live jazz  
Wednesday Jazz Brunch  
Oct 20 Hussic Wine Dinner

### BEER 7

RALLY POINT PILSNER 4.6%  
SCATTERED SUN BELGIUM 5.2%  
TYBEE BLONDE, ALE 4.7%  
SOUTHBOUND HOPLIN IPA 6.2%  
GEORGIA BROWN ALE 5.1%  
DARK CLOUD MUNICH DUNKEL  
COOPERS SPARKLING ALE 5.8%  
COOPERS STOUT 6.3%

20% gratuity included for parties of 5 or more. No split checks. We do not seat parties larger than 4 without prior arrangement

SAVANNAH LAW PROHIBITS THE SALE OF ALCOHOL PRIOR TO 12:30PM SUNDAYS

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