

# THE COLLINS QUARTER

## SUMMER BRUNCH AND BOOZE

### BEFORE 11

#### \* MY COUSIN BENI

Poached eggs, Savannah River Farms panciotta, English muffin, micro herbs, homemade Hollandaise, Served with side salad. 14  
Sub salmon +3

#### # TAG THIS HASH

Braised pot roast, potato hash cakes, scoop of smashed avocado, egg over medium, topped with chimichurri. Served with sautéed daily vegetables. 14

#### BACON AND EGG ROLL

Aussie bacon (like Canadian Bacon), over medium egg, Wisconsin cheddar, arugula, smoked onion jam, maple aioli on a lightly toasted New York Costanzo Roll. Served with side salad. 10

### AFTER 11

#### \* THE COLLINS BIG BURGER

8oz brisket burger on house-made brioche bun, caramelized onion, aioli, cheddar cheese, cabbage slaw. Served with French fries. 15  
Add Bacon 2

#### GRILLED SEA BASS SANDWICH

Crispy skin sea bass, chipotle molasses, scoop of smash avocado, dried tomato, lettuce, seaweed. Served with French fries. 14

#### \* ♥ AHI POKE TACOS

Crispy wonton taco, crema fresco, Asian slaw, avocado smash, Hawaiian style ahi poke tuna, miso drizzle, truffle, shiso, yama gobo, pickled daikon. 14

#### GRILLED CHICKEN SANDWICH

Grilled Chicken breast, brioche bun, bacon-onion-jalapeno jam, lettuce and tomato. Served with French fries. 13  
Add Cheese (Swiss or Cheddar) 1

#### CHINOIS SALAD

Crispy Napa cabbage, mixed field greens, roasted almonds, grilled chicken, crispy wonton, tossed in a low cal ginger soy dressing with mandarin segments. 12  
Add Shrimp/Salmon 6

#### ♥ THE CAPRESE

Roasted then chilled beefsteak tomato, fresh basil, 25 years old balsamic, pesto, mozzarella cheese, fried eggplant, extra virgin olive oil, arugula, crystallized basil. 13  
Add Shrimp/Salmon 6  
Add Grilled Chicken 3.5

### ALL DAY

#### ♥ \* AVOCADO SMASH

Served on artisan bakery toast with feta, heirloom tomatoes, and shaved radishes.  
Topped with a poached egg and sesame seeds, sea salt. Served with side salad. 11  
Add Chicken 3.5 Add Shrimp 6

#### ♥ \* UPSTREAM SUPREME TOAST

Artisan bakery toast, Pastrami style cured Norwegian salmon, cream cheese-mascarpone-goat cheese spread, chives, tomatoes, red onion, crispy fried capers, dill, lemon zest, and cucumber salad. 17

#### LEO'S AUSSIE BREAKKIE

Daily special sausage, Cheshire Farms smoked bacon, eggs (any style), baked beans, sautéed mushroom, grilled tomato, side salad, artisan bakery toast. 17

#### \* SWINE TIME BENI

A Collins original! Brioche French toast topped with tender pulled pork, tomato, poached egg, Homemade Hollandaise, and crispy Cheshire Farms bacon. 16

#### BRIOCHE FRENCH TOAST

Topped with drunken berry-fruit compote, candied pecans and Bullet bourbon-maple syrup. Served with orange Devonshire cream. 12

#### BISCUITS GONE WILD

House-made buttermilk biscuits, apple raisin-chicken sausage, smoked bacon gravy, fennel-apple slaw, poached egg. 14

#### \* ♥ THAT'S JUST PEACHY

Grilled marinated-peaches, 25 year balsamic, watercress, panciotta, macadamia nuts, burrata cheese, dried heirloom tomato. Served with artisan bakery toast. 13  
Add Shrimp/Salmon 6  
Add grilled chicken 3.5

#### \* THE DAILY CATCH RANCHERO

U10 seared scallops, Fresno peppers, watercress, adobo sauce, avocado, tomato, flour tortilla, sunny side up eggs. 18

#### COUNTRY STYLE RABBIT STEW

Fall off the bone braised rabbit, carrots, Trio of Sausages, shallots, Mediterranean seasoning.  
Small 14  
Large 18

### NOON IS THE NEW 5 O'CLOCK

#### Rose and Champagne

Louis Pedrier sparkling "Rose" 10/38  
Lous Pedrier sparkling "Brut" 10/38  
Veuve Clicquot Brut 19/78  
Champagne Jacquart, Brut Mosaïque 15/50  
La Charmel Provence "Rose" 10/40

### INTERESTING WHITES

Sauvignon Blanc  
Jean-François Mérieau 8/40  
Pinot Grigio  
Abbazia di Novacella 13/42

### SEEING RED?

Rhone Blend  
Château Valcombe 12/45  
Malbec  
Alberto Furque 7  
Tempranillo  
Akutain 13

### 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-vodka compote 10  
CQ White Russian  
Shot of Toby's Estate espresso, vanilla, cream, vodka 10  
CQ Moscow Mule 10

### BEER

Lagunitas "Little Sumpin" Ale 6  
Southbound "Hoplin" IPA 6  
Southbound "Scattered Sun" 6  
Lucky Buddah Ale 6  
Coopers Sparkling Ale 7  
Coopers Stout 7  
Hitochino "White Nest" Japan 9  
Eventide "Kolsh" 7  
Founders "Dirty Bastard" Ale 7  
Service "Rally Point" Pilsner 6  
Service "Compass Rose" IPA 7  
Service "Ground Pounder" Ale 7  
Service "Seasonal" ask details

### SIDES

Fries 6  
Salad 4  
Avocado 4  
Fresh fruit 5  
Smoked bacon 5  
Egg add on 2

### DESSERT

Dessert of the day 7  
Red Velvet cake 10

♥ - heart healthy

No substitutions. No split checks. We do not seat parties larger than 4 without prior arrangement. We do not split plates.

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.