

# THE COLLINS QUARTER

## BRUNCH AND BOOZE

### BEFORE 11

#### \* MY COUSIN BENI

Poached eggs, Savannah River Farms pancetta, English muffin, micro herbs, house-made hollandaise. Served with side salad. 14  
Sub salmon 17

#### \* # TAG THIS HASH

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

#### BACON AND EGG ROLL

Aussie bacon (like Canadian Bacon), fried egg, 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 beef burger on house-made brioche bun, caramelized onion, aioli, cheddar cheese, cabbage slaw. Served with French fries. 15  
Add Bacon 2

#### HARISSA LAMB BURGER

Green harissa lamb patty on house made brioche bun, tatziki sauce, feta cheese and pickled red onions. Served with French fries. 15  
Add Bacon 2

#### GRILLED SEA BASS SANDWICH

Crispy skin sea bass, chipotle molasses, smashed avocado, lettuce, seaweed. Served with French fries. 16

#### GRILLED CHICKEN SANDWICH

Grilled paprika rubbed chicken, brioche bun, sweet onion jam, pesto mayo, lettuce. Served with French fries. 13  
Add cheese (Swiss or cheddar) 1

#### ♥ GF BEET SALAD

Mixed beets, pickled turnip, mesclun salad, candied walnuts, goat cheese and walnut dressing. 11  
Chicken 4 Shrimp 6

#### ♥ DAILY SOUP

Daily soup preparation 9

#### ♥ GF SMOKED TROUT NICOISE

2 oz of Petrossian smoked trout filet, Mesclun spring mix, haricots verts, fingerling potatoes, cherry tomatoes, hard boiled egg, chopped kalamata olives served with Dijon dressing. 16

#### ♥ GF CHICKEN QUINOA

Quinoa mix with red and green peppers, cucumber, avocado slices, arugula, chicken and served with a celery and cilantro dressing. 11  
Australian Marinated Feta 2

### ALL DAY

#### ♥ \* AVOCADO SMASH

Artisan 3 seeded toast with feta, heirloom tomatoes, and shaved radishes. Topped with a poached egg, sesame seeds, sea salt. Served with side salad. 9  
Add chicken 4 Add shrimp 6

#### ♥ \* UPSTREAM SUPREME

##### TOAST

Artisan 3 seeded 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

Italian sausage, Cheshire Farms smoked bacon, eggs (any style), baked beans, sautéed mushrooms, grilled tomatoes. Served with side salad and artisan 3 seeded toast. 17

#### \* SWINE TIME BENI

A Collins signature Brioche French toast topped with tender pulled pork, tomato, poached egg, hollandaise sauce, 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

### NOON IS THE NEW 5 O'CLOCK

#### Rose and Champagne

Louis Pedrier sparkling Rose 10/38  
Louis 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  
Double shot of espresso, vanilla, cream, vodka 10  
CQ Moscow Mule 10  
Bellini  
White peach puree and Bubbles 10

### BEER

Lagunitas "Little Sumpin" Ale 6  
Southbound "Hoplin" IPA 6  
Southbound "Scattered Sun" 6  
Lucky Buddha Ale 6  
Coopers Sparkling Ale 7  
Coopers Stout 7  
Hitochino "White Nest" Japan 9  
Eventide "Kolsch" 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  
Mother Earth "Dark Cloud" 7

### SIDES

Fries 6  
Avocado 4  
Fresh fruit 5  
Smoked bacon 5

### DESSERT

Dessert of the day 8

\* - Top Seller ♥ - heart healthy GF - GF  
No substitutions. No split checks. We do not seat parties larger than 4 without prior arrangement. We do not split plates.

GEORGIA 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.