

# SUNDAY BRUNCH MENU

Starting August 6th  
10:30am - 2:30pm

Seating is first come, first served.



## TALLULAH

### BRUNCH COCKTAILS

mimosa 5.50 | carafe of mimosas 25 | bloody mary 6 | bees knees 7

### APPETIZERS

- 🌿 artisanal cheeses with accoutrement 19
- “butcher’s plate” with crostini 17
- caramelized onions and feta flat bread with a Benz Haus egg 9
- house-made yogurt with Congaree Milling Co. candied oats and fresh berries 8

### SOUP & SALADS

- tomato gazpacho with NC jumbo lump crab meat, lemon oil and fresh herbs 14
- local lettuces with red onions, cucumber and sherry vinaigrette 8
- Freshly Grown Farms mixed lettuces with corn, cucumber, peas and creamy dill dressing 9
- Bradford watermelon, sea salt, balsamic vinegar and basil 9
- add to a salad: fried oysters 6 | duck confit 6 | 🌿 3oz CAB hanger steak 5

### SANDWICHES

- sandwiches served with house-made chips and mini gherkin pickles*
- tomatoes, sautéed fennel, roasted red peppers and goat cheese on rye 11
- 🌿 hamburger with Gruyère, tomatoes and caramelized onions on house-made brioche 12
- smoked brisket, egg and Gruyere cheese on brioche 11

### SOUTHERN BREAKFAST 12 \*

two eggs, grits, house smoked bacon and benne seed biscuits

### ENTREES

- brioche bread pudding with fresh berries, maple syrup and whipped cream 11 \*
- tomato and goat cheese quiche with local lettuces side salad 12
- PEI mussels with bacon, tomatoes, white wine, fresh herbs and house-cut fries 14
- blackened catfish with yellow grits, bacon lardons and green onions 16
- benne seed biscuits and country gravy with 2 eggs 10
- fried Joyce Farms chicken breast on a cabbage pancake with a Benz Haus egg 14
- 🌿 6 oz CAB hanger steak with 2 eggs and smashed potato home fries 14
- 🌿 12 oz CAB hanger steak with 2 eggs and smashed potato home fries 28

### SIDES 4

smashed potato home fries | fresh fruit | grits | 2 eggs | house-smoked bacon | breakfast sausage

🌿 consuming raw milk and raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness  
\*can be made as a half-portion for kids under the age of 12 | parties of 6 guests or more are subject to a twenty percent gratuity

