

brunch tings

FRIED GREEN TOMATOES

6.00

CRAB CAKES

10.00

CORNMEAL PORRIDGE

7.00

FRENCH TOAST BITES

8.00

JERK BBQ SCALLOPS

12.00

add ons

EGGS 2.00

FESTIVAL 4.00

BACON 4.00

ONE WAFFLE 2.00

FRUIT BOWL 3.00

CALLALOO 7.00

GRITS 3.00

VEGGIE SAUSAGE 3.00

CABBAGE 4.00

BISCUIT 3.00

brunch plates

ACKEE AND SALT FISH

ackee and salted cod, sautéed with peppers and onions traditional Jamaican breakfast served with yam, banana and dumplings

11.00

JERK CHICKEN AND WAFFLES

grilled or fried chicken with two waffles

13.00

OXTAILS AND EGGS

beef stewed oxtails with scrambled eggs

15.00

SHRIMP AND GRITS

polenta grits and rosemary smoked gouda cheese

14.00

CALLALOO AND GREEN PLANTAINS

sautéed callaloo peppers and onions with fried green plantains (vegan)

9.00

JERK CHICKEN BISCUIT SANDWICH

grilled or fried chicken served on a homemade biscuit and gravy

13.00

JERK LAMB CHOPS GRITS

with red wine mushroom purée sauce

15.00

14 PARISHES

brunch