

BRUNCH

SERVED SATURDAY & SUNDAY 9-2

banana bread 5

Bandit granola bars *greek yogurt, fresh fruit, local honey* 12

—salads—

caesar salad *gem lettuces, garlicky bread crumbs, pecorino* 14

five grain salad *whipped feta, walnuts, avocado* 22

—sandwiches—

breakfast sandwich *housemade breakfast sausage, frittata egg, fontina, peppercorn gravy, salad* 15

fried chicken sandwich *buttermilk fried chicken breast, calabrian honey sauce, ranch, cabbage slaw* 16

reuben* *housemade corned beef, fontina, sauerkraut, russian dressing, fried egg* 18

cheeseburger* *big mac style with fries* 21

—entrees—

avocado toast* *chive cream cheese, roasted peppers, poached egg, everything spice* 16 (salmon +6)

eggs benedict* *smoked salmon, hollandaise, Bandit english muffin* 18

essential hash* *kennebec potatoes, Conecuh bacon, pickled peppers, two eggs, salsa verde* 17

pork and eggs* *tenderloin with refried Rancho Gordo pinto beans, two eggs, chimichurri* 28

—sides—

pancakes *(three) with maple syrup and honey butter* 12 (add berry compote +4)

two eggs* 4

bo round *housemade hash brown round* 4

conecuh bacon 4

rancho gordo refried beans 6

yellow corn grits 4

—desserts—

carrot cake *whipped cheesecake, swiss meringue buttercream* 12

lemon meringue tart *sweet tart crust, lemon creme, torched meringue* 12

chocolate budino *dark chocolate, feuilletine* 12

apple crisp *oat streusel, vanilla ice cream* 14

ice cream sundae *chocolate magic shell, cherry on top* 12



BRUNCH DRINKS



-COCKTAILS-

MIMOSA 12

MIMOSA FLIGHT bottle of cremant de loire, 3 juices: orange, grapefruit, cranberry 60

APEROL SPRITZ aperol, oj, bubbles 11

BLOODY MARY 10

PALOMA grapefruit, tequila, squirt 12

BRUNCH PUNCH 10

IRISH COFFEE hot or iced 12

PROSECCO cantina ostro | friuli, IT | *citrus blossom, apple, toast* | 12 / 48

ROSE villa marcello | treviso, IT | *pomegranate, citrus, sea salt* | 12 / 48

LAMBRUSCO carafoli | emilia-romagna, IT | *violets, light grapico soda* | 12 / 48

-ROSE / ORANGE-

ROSE josetta saffirio | langhe, IT | *violet, raspberry, fresh citrus* | 11 / 44

ORANGE gulp hablo | la mancha, SP | *dried citrus peel, dried apricot, tea leaves* | 10 / 48

-WHITE-

GAVI villa sparina | piedmont, IT | *tropical, subtle mineral, rich* | 12 / 48

PINOT GRIGIO muri gries | alto adige, IT | *yellow orchard fruit, fresh herbs* | 12 / 48

PECORINO simone capecci | marche, IT | *salted peach, chamomile* | 13 / 52

CHARDONNAY de forville | asti, IT | *unoaked, ripe, refreshing, single-vinyard source* | 12 / 48

-RED-

NERELLO MASCALESE murgio rosso | mt. etna, IT | *strawberry, orange peel, mineral, active volcano* | 14 / 56

BARBERA D'ASTI elio perone 'tasmorcan' | piedmont, IT | *concentrated red fruit, leather, means badger* | 15 / 60

CHIANTI villa sant'anna | tuscan, IT | *dried cherry, bay leaf, umami, resinous* | 14 / 56

CABERNET FRANC scarpetta | friuli, IT | *baked strawberry, piquillo peppers, rose petals* | 12 / 48

-BEER-

-N/A-

BLACKBERRY FARM SAISON 6

KOMBUCHA 6

STA STOUT AT THE DEVIL 6

ST. AGRESTIS PHONY NEGRONI 10

DRUID CITY NEON MOON SOUR 6

HEINEKEN 0.0 5

YAZOO DOS PERROS BROWN ALE 6

GINGER BEER 4

HUTTON & SMITH TECTONIC IPA 7

COKE / TEA 3

IMPERIAL COSTA RICAN LAGER 5

ASK YOUR SERVER FOR THE BOTTLE LIST