



GRACE

by Nia

OPENING ACT

BROWN BUTTER BEIGNETS (V) 15
Fried dough bites, powdered sugar, pecan praline sauce

BUTTERMILK BISCUITS (V) 8
Honey Butter, Peach Preserves, Pimento Cheese

HONEY GRILLED GRAPEFRUIT (VG / GF) 10
Ruby red grapefruit, brûlée, Himalayan sea salt

RED-EYE GRAVY FRIES 12
Cajun potato wedges, smoked beef sausage, mozzarella, red-eye gravy, fried egg

CAJUN FRIED MUSHROOMS 18
Cornmeal battered oyster mushrooms, Cajun remoulade

SMOKED DEVILED EGGS (GF) 16
Hard boiled eggs cups filled with a creamy yoke dressing, topped with smoked paprika and hickory smoked bacon bits

GREEN TOMATO SALAD (V) 16
Fried green tomatoes, fresh mozzarella, pickled red onions, basil oil, balsamic glaze

MAIN ATTRACTION

RED VELVET PANCAKES 18
Red cocoa pancakes, vanilla cream cheese icing, coconut flakes, cocoa nibs

PIRI PIRI SHRIMP & UNICORN GRITS (GF) 32
Chargrilled shrimp, piri piri sauce, peppadew, parmesan unicorn grits

DOUBLE CHICKEN BENNY 28
Buttermilk biscuit, fried chicken, poached egg, gochujang hollandaise, cajun home fries

PEPPER POT 26
Roasted tomatoes, bell peppers, onion, smoked beef sausage, baked eggs, goat cheese, garlic naan

EVERYTHING OMELET (GF) 18
Cage free eggs, smoked beef sausage, bell peppers, onions, oyster mushrooms, cheddar jack cheese

MARDI GRAS MUSHROOM ÉTOUFFÉE (VG / GF) 20
Stewed oyster mushrooms, yellow bell peppers, onions, celery, purple cabbage, jalapeno, garlic, unicorn grits

LOBSTER MAC N CHEESE 45
Buttermilk fried lobster tail, Cavatappi pasta, five cheese blend, ritz cracker crumble

CARROT CAKE CHICKEN & WAFFLES 36
Carrot and spiced buttermilk waffle, cream cheese icing, boneless fried chicken, maple syrup

SIDE SHOW

UNICORN GRITS (VG / GF) 12
Stone-ground heirloom blue and jimmy red corn grits (add cheese \$2)

CANDIED PEPPER BACON (GF) 8
Thick cut smoked pork bacon, cayenne pepper, brown sugar

CAJUN HOME FRIES (VG / GF) 10
Charleston purple and jewel yams, red bliss potatoes, onions, peppers, spicy aioli

SMOKED SAUSAGE (GF) 8
Smoke beef sausage, whole grain mustard bourbon peach sauce

CAST IRON CORNBREAD (V) 8
Honey butter glaze



GRACE

by Nia

FIRST WE BRUNCH

BRUNCH PUNCH \$75

Gold Apricot Vodka, Papaya Liqueur,
Orange Juice and a bottle of Sparkling Brut

COLD TEA \$75

Don Julio Blanco, Blackberry Liqueur, Fresh Lime, Agave & Ginger Lime Caliwater

LIVING YOUR BEST BRUNCH \$65

BUILD YOUR OWN COCKTAIL TREE
(CHOOSE UP TO 4 FROM BELOW)

Espresso Martini · Sangria Roja · Orange · Guava · Papaya Mimosa

BODY & SOUL \$15

Strawberry Infused Aperol, Sparkling Rosé, Soda Water

PURPLE RAIN \$16

Absolut Vanilla, Blackberries, Coconut Cream

BLACK GOLD PART II \$18

Tito's Vodka, Chilled Espresso, Madagascar Vanilla, Black Walnut Bitters
contains nuts

LITTLE RED CORVETTE \$16

Tito's Vodka, San Marzano Bloody Mary Mix, Oversized Stalk, Savory Skewer, Chili Spiced Rim
Craw Daddy Skewer \$2

SANGRIA ROJA \$16/ \$58

Red Wine, Absolut Raspberri, Peach, Citrus

TROPICAL PALOMA \$17

Maestro Dobel Diamante, Papaya, Pink Grapefruit Aqua Fresca, Sea Salt

BUBBLES

LE CHEMIN DU ROI BRUT \$225

LE CHEMIN DU ROI ROSÉ \$325

MOËT NECTAR IMPÉRIAL ROSÉ \$275

VEUVE CLICQUOT YELLOW LABEL \$210

TELMONT RESERVE BRUT \$175

FREE SPIRIT

(ALCOHOL FREE)

PEAR PRESSURE \$12

Alcohol Free Bourbon, Pear, Madagascar Vanilla, Lemon

ACHIOTE AGAVE \$12

Alcohol Free Tequila, Achiote, Lime, Orange

NITRO COLD BREW \$8

100% Arabica Brazilian Dark Roast (ask your server for flavor options)

CALIWATER GINGER LIME FLAVORED CACTUS WATER \$8

Rejuvenate-Rehydrate-Redo

SWEET TEA · LEMONADE · ORANGE JUICE · PINEAPPLE JUICE
CRANBERRY JUICE · GRAPEFRUIT JUICE · PEPSI · DIET PEPSI · GINGER ALE

COFFEE & TEA SERVICE

PROUDLY SERVING LA COLOMBE COFFEE & ESPRESSO AND TAZO TEAS