



SIGNATURE COCKTAILS

9 APPOLONIA
old forester bourbon, fresh orange,
fresh lemon, luxardo maraschino,
o.f. smoked cinnamon bitters

10 CORPSE REVIVER #2
beefeater, fresh lemon, cointreau,
lillet blanc, absinthe rinse

BRUNCH CLASSICS

7 BLOODY MARY

7 MIMOSA

8 MEGMOSA
ruby red grapefruit

8 POINSETTIA
cranberry, triple sec

BEVERAGES

4 SIGNATURE BLEND COFFEE
fairhope roasting co. french press

4 ESPRESSO

5 CAPPUCCINO

TWO COURSES - 27

THREE COURSES - 35

STARTERS

COMFREY FARMS DUROC PORK BELLY
roasted root vegetables, house kimchi, soy & miso reduction

CORNMEAL CRUSTED GULF OYSTERS
cocktail sauce, remoulade

THE BREAKFAST FLATBREAD
scrambled eggs, bacon, sausage, aged cheddar, chives,
smoked tomato soubise

BABY BEET, WALNUT & AVOCADO SALAD
arugula, tri-color beets, feta, roasted garlic vinaigrette

PECAN, GOAT CHEESE & POMEGRANATE SALAD
southern organics spring mix, pomegranate arils,
toasted pecans, pomegranate-poppysseed vinaigrette

KENDALL BROOK SMOKED ATLANTIC SALMON
whipped goat cheese, peppadew peppers, capers, dill, lavash

ENTRÉES

BEELER'S BACON & MUSHROOM FRITTATA
caramelized onion, goat cheese, fire roasted bell pepper,
choice of potato hash or garden salad

FIVE POINTS ORIGINAL
two sunny side up eggs, beeler's smokehouse bacon,
buttermilk biscuit & sausage gravy, potato hash

GULF SHRIMP & STONE GROUND GRITS
artisan chorizo, corn, leeks, bell pepper, verjus beurre blanc

SLOW BRAISED CERTIFIED ANGUS BEEF SHORTRIB
stone ground grits, balsamic glazed brussels sprouts,
balsamic portobello mushroom, arugula

SCOTTISH SALMON BENEDICT
buttermilk biscuit, poached eggs, potato hash,
dijon hollandaise

FRIED CHICKEN & BUTTERMILK WAFFLE
joyce farms airline breast, honey butter, maple syrup

DESSERT

WHITE CHOCOLATE & RASPBERRY BREAD PUDDING
dark chocolate sauce

DULCE DE LECHE CHEESECAKE
bourbon caramel

TRIO OF CHOCOLATE MOUSSE
white chocolate shavings, chocolate sauce

Sunday, January 31st