	*	The or the of th	
		ONION SATURDAY 10AM - 3PM SUNDAY 10AM-3PM	
		THE BRASS ONION DIP12.75boursin, caramelized onion, herb bread chips	
		BURNT END housemade bbq, onion straws 17	
		DUELING HUMMUS 13.5 chipotle black-eyed pea hummus, lemon caper hummus, grilled pita, roasted veggies	
/		NOLA BBQ SHRIMP 19 gulf shrimp, sweet + spicy creole butter, grilled bread	
		HONEY CORNBREAD 7.5	
		JUMBO CINNAMON ROLL 6 cream cheese icing, while supplies last	
		FRESH BEIGNETS 9	
		LOW COUNTRY BISCUITS + GRAVY 16 2 eggs, sausage gravy, homestyle potatoes	
1		EGGS BENEDICT* 16.5 Wolferman's English Muffin, ham, petit salad, hollandaise, homestyle potatoes	
		SMOKED SALMON BENEDICT* 18.5 Wolferman's English Muffin, lox, bacon,tomato, capers, petit salad, hollandaise, homestyle potatoes	
	a	BREAKFAST FLATBREAD 15 egg, bacon, sausage gravy, caramelized onion, gruyere	
		HOT CHICKEN + BISCUIT 16.5 fried boneless chicken, hot-honey glaze, sausage gravy, buttermilk biscuit	
		BUTTERMILK PANCAKES plain (12) blueberry or chocolate chip (14.5)	
		MR. B'S CHICKEN + WAFFLE 16.5 chicken tenders, maple butter, chicken gravy, hot-honey glaze	
		PRAIRIEFIRE BREAKFAST 15 eggs your way, homestyle potatoes or grits, sausage or bacon, toasted Wolferman's English Muffin	
		AVOCADO TOAST 14 whole grain toast, avocado salad, soft scrambled eggs, sun-dried tomato hollandaise	
		STEAK + EGGS 24 KC strip, eggs your way, homestyle potatoes, roasted tomato, kale pesto, grilled baguette	
		CRAB CAKE BENEDICT 21 Wolferman's English Muffin, petit salad, hollandaise, homestyle potatoes	
		EGGS* to order BUTTERMILK BISCUITS 4	
	*	(1) 3 (2) 6 HOMESTYLE POTATOES 6 BACON (2) 5 HOPPIN' JOHN'S GRITS 6	•

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2-PIECE 17 3-PIECE 23 SUMMENDED 26 redeye-tasso gravy, Roppin' John's grits, combread, whipped butter 26 Formo CEDAR PLANK SALMON* 31 deep south farre, roasted vegetables, roasted tomato, kale pesto, cucumber-dill cream 33 shrimp, andouille sausage, chicken, beli pepper + onion, linguine, spiro, creale sauce 23 shrimp, andouille sausage, chicken, beli pepper + onion, linguine, spiro, creale sauce 23 Shrimp, smoked bacon, roasted mushrooms, cavatapi, smoked ouda + gruyere, crisp herb panko 36 All Between the Bread options are served with fries, bennessed bun, tomato, lettuce 36 odd cheese+1.5 add bacon, roasted mushrooms, cavatapi, smoked boot are, stored with fries, bennessed bun, tomato, lettuce 36 odd cheese+1.5 add bacon, roasted rego 36 Mate South Faris of Edd bacon +1.5 36 36 GRILED CHICKEN + AVOCADO CLUB 16 marinated + grilled chicken breast, bacon, gruyers, lettuce, tomato, Brass Onion roll 31 Mate South are, champagne vinaigrette 30 Muest faise, crasme lized onion, baguette, creamy horseradish, au jus 36 ALLED ADD-ONS sm 6 lg 12 Kicken S sm 6 lg 16<		greens, yukon mashers + gravy,
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romaine, toasted pecan, dried cranberries, fresh berries, Victoria Ashley dressing GUMBO made from scratch cup 6 bowl 9 chicken, andouille ENHANCE YOUR BRUNCH WITH A #HANDCRAFTEDCOCKTAIL MIMOSA: 5 (glass) 21 (carafe) orange juice, champagne SPICY ONION BLOODY MARY: 12 fresh jalapeño, cayenne FRENCH 75: 9 gin, lemon, simple, champagne HORSEFEATHER: 10	GRILLED CHIM marinated + g gruyere, lett PRIME RIB DI melted swiss, creamy horser SALAD ADD- chicken 5 sh HOUSE-TOSS chickpeas, to hearts of pal BUTTER BIBB bibb lettuce, tomato, aspara	CKEN + AVOCADO CLUB 16 rilled chicken breast, bacon, suce, tomato, Brass Onion roll P 20 caramelized onion, baguette, radish, au jus ONS rimp 8 salmon*8 SED sm 6 lg 12 mato, cucumber, m, champagne vinaigrette SALAD sm 8 lg 13 hard-cooked egg, crisp bacon, agus tips, avocado, gorgonzola,
chicken, andouille ENHANCE YOUR BRUNCH WITH A #HANDCRAFTEDCOCKTAIL MIMOSA: 5 (glass) 21 (carafe) orange juice, champagne SPICY ONION BLOODY MARY: 12 fresh jalapeño, cayenne FRENCH 75: 9 gin, lemon, simple, champagne HORSEFEATHER: 10	GRILLED CHIM marinated + g gruyere, lett PRIME RIB DI melted swiss, creamy horser SALAD ADD- chicken 5 sh HOUSE-TOSS chickpeas, to hearts of pal BUTTER BIBB bibb lettuce, tomato, aspara cornbread cro	CKEN + AVOCADO CLUB 16 rilled chicken breast, bacon, suce, tomato, Brass Onion roll P 20 caramelized onion, baguette, adish, au jus ONS rimp 8 salmon*8 SED sm 6 lg 12 omato, cucumber, m, champagne vinaigrette SALAD sm 8 lg 13 hard-cooked egg, crisp bacon, agus tips, avocado, gorgonzola, utons, housemade ranch
<pre>#HANDCRAFTEDCOCKTAIL MIMOSA:5 (glass) 21 (carafe) orange juice, champagne- SPICY ONION BLOODY MARY:12 fresh jalapeño, cayenne FRENCH 75:9 gin, lemon, simple, champagne HORSEFEATHER:10</pre>	GRILLED CHIM marinated + g gruyere, lett PRIME RIB DI melted swiss, creamy horser SALAD ADD- chicken 5 sh HOUSE-TOSS chickpeas, to hearts of pal BUTTER BIBB bibb lettuce, tomato, aspara cornbread croo	CKEN + AVOCADO CLUB16grilled chicken breast, bacon, buce, tomato, Brass Onion rollP20caramelized onion, baguette, radish, au jusONSormp 8salmon* 8SEDsm 6lg 12omato, cucumber, m, champagne vinaigretteSALADsm 8lg 13hard-cooked egg, crisp bacon, agus tips, avocado, gorgonzola, utons, housemade ranchsm 9lg 16RIEsm 9lg 16ted, pecan, dried cranberries,
<pre>#HANDCRAFTEDCOCKTAIL MIMOSA:5 (glass) 21 (carafe) orange juice, champagne- SPICY ONION BLOODY MARY:12 fresh jalapeño, cayenne FRENCH 75:9 gin, lemon, simple, champagne HORSEFEATHER:10</pre>	GRILLED CHIM marinated + 9 gruyere, lett PRIME RIB DI melted swiss, creamy horser SALAD ADD- chicken 5 sh HOUSE-TOSS chickpeas, to hearts of pal BUTTER BIBB bibb lettuce, tomato, aspara cornbread cro PAN FRIED BI romaine, toas fresh berries	CKEN + AVOCADO CLUB 16 prilled chicken breast, bacon, buce, tomato, Brass Onion roll P 20 caramelized onion, baguette, radish, au jus ONS primp 8 salmon* 8 SED sm 6 lg 12 mato, cucumber, m, champagne vinaigrette SALAD sm 8 lg 13 hard-cooked egg, crisp bacon, agus tips, avocado, gorgonzola, utons, housemade ranch RIE sm 9 lg 16 ted pecan, dried cranberries, s, Victoria Ashley dressing from scratch cup 6 bowl 9
orange juice, champagne- SPICY ONION BLOODY MARY:12 fresh jalapeño, cayenne FRENCH 75:9 gin, lemon, simple, champagne HORSEFEATHER:10	GRILLED CHIM marinated + og gruyere, lett PRIME RIB DI melted swiss, creamy horser SALAD ADD- chicken 5 sh HOUSE-TOSS chickpeas, to hearts of pal BUTTER BIBB bibb lettuce, tomato, aspara cornbread cro PAN FRIED BI romaine, toas fresh berries GUMBO made chicken, ando	CKEN + AVOCADO CLUB 16 prilled chicken breast, bacon, buce, tomato, Brass Onion roll P 20 caramelized onion, baguette, adish, au jus ONS primp 8 salmon*8 SED sm 6 lg 12 omato, cucumber, m, champagne vinaigrette SALAD sm 8 lg 13 hard-cooked egg, crisp bacon, agus tips, avocado, gorgonzola, utons, housemade ranch RIE sm 9 lg 16 ted pecan, dried cranberries, y Victoria Ashley dressing from scratch cup 6 bowl 9 ouille
fresh jalapeño, cayenne FRENCH 75:9 gin, lemon, simple, champagne HORSEFEATHER:10	GRILLED CHIM marinated + g gruyere, lett PRIME RIB DI melted swiss, creamy horser SALAD ADD- chicken 5 sh HOUSE-TOSS chickpeas, to hearts of pal BUTTER BIBB bibb lettuce, tomato, aspara cornbread cro PAN FRIED BI romaine, toas fresh berries GUMBO made chicken, ando	CKEN + AVOCADO CLUB 16 rilled chicken breast, bacon, uce, tomato, Brass Onion roll P 20 caramelized onion, baguette, radish, au jus ONS rimp 8 salmon*8 SED sm 6 lg 12 mato, cucumber, m, champagne vinaigrette SALAD sm 8 lg 13 hard-cooked egg, crisp bacon, agus tips, avocado, gorgonzola, utons, housemade ranch RE sm 9 lg 16 ted pecan, dried cranberries, y Victoria Ashley dressing from scratch cup 6 bowl 9 muille
gin, lemon, simple, champagne HORSEFEATHER:10	GRILLED CHIM marinated + 9 gruyere, lett PRIME RIB DI melted swiss, creamy horser SALAD ADD- chicken 5 sh HOUSE-TOSS chickpeas, to hearts of pal BUTTER BIBB bibb lettuce, tomato, aspara cornbread cro PAN FRIED BI romaine, toas fresh berries GUMBO made chicken, ando ENHANCE #HAND	CKEN + AVOCADO CLUB 16 prilled chicken breast, bacon, buce, tomato, Brass Onion roll P 20 caramelized onion, baguette, adish, au jus ONS primp 8 salmon* 8 SED sm 6 lg 12 mato, cucumber, m, champagne vinaigrette SALAD sm 8 lg 13 hard-cooked egg, crisp bacon, agus tips, avocado, gorgonzola, utons, housemade ranch RE sm 9 lg 16 ted pecan, dried cranberries, s, Victoria Ashley dressing from scratch cup 6 bowl 9 buille SALS (glass) 21 (carafe) nge juice, champagne
	GRILLED CHIM marinated + 9 gruyere, lett PRIME RIB DI melted swiss, creamy horser SALAD ADD- chicken 5 sh HOUSE-TOSS chickpeas, to hearts of pal BUTTER BIBB bibb lettuce, tomato, aspara cornbread cro PAN FRIED BI romaine, toas fresh berries GUMBO made chicken, and ENHANCE #HAND MIMOS ora SPICY	CKEN + AVOCADO CLUB 16 rilled chicken breast, bacon, buce, tomato, Brass Onion roll P 20 caramelized onion, baguette, adish, au jus ONS arimp 8 salmon*8 SED sm 6 lg 12 mato, cucumber, m, champagne vinaigrette SALAD sm 8 lg 13 hard-cooked egg, crisp bacon, agus tips, avocado, gorgonzola, utons, housemade ranch RE sm 9 lg 16 ted pecan, dried cranberries, 5, Victoria Ashley dressing from scratch cup 6 bowl 9 buille SA: 5 (glass) 21 (carafe) nge juice, champagne- ONION BLOODY MARY : 12
Rieger whiskey, ginger beer, bitters, iemon	GRILLED CHIM marinated + g gruyere, lett PRIME RIB DI melted swiss, creamy horser SALAD ADD chicken 5 sh HOUSE-TOSS chickpeas, to hearts of pal BUTTER BIBB bibb lettuce, tomato, aspara cornbread cro PAN FRIED BI romaine, toas fresh berries GUMBO made chicken, ando ENHANCE #HAND ora SPICY	CKEN + AVOCADO CLUB 16 rilled chicken breast, bacon, uce, tomato, Brass Onion roll P 20 caramelized onion, baguette, radish, au jus ONS rimp 8 solmon*8 SED sm 6 lg 12 mato, cucumber, m, champagne vinaigrette SALAD sm 8 lg 13 hard-cooked egg, crisp bacon, agus tips, avocado, gorgonzola, utons, housemade ranch RE sm 9 lg 16 ted pecan, dried cranberries, y Victoria Ashley dressing from scratch cup 6 bowl 9 ouille SA: 5 (glass) 21 (carafe) nge juice, champagne ONION BLOODY MARY : 12 sh jalapeño, cayenne FRENCH 75 : 9

MAINS

BETWEEN THE BREAD

FROM THE FIELDS

*Current food code states that we should warn you the items marked * on our menu are ones that are potentially hazardous. Consuming raw or under-cooked meats can increase the risk of food borne illness.

rev2.6.24

ENTREES

A LA CARTE

SAUSAGE (2) 6

