

Chef's Brunch Menu B

\$24 per person

SALADS

Bourbon Peach Salad

Spring greens, balsamic herb vinaigrette, candied pecans, bourbon peaches, and Gorgonzola cheese

Fried Green Tomato Salad

Spring greens, fried green tomato, roasted red bell pepper, artichokes, Pecorino cheese, and a roasted red bell pepper vinaigrette

ENTREES

Shrimp Eggs Sardu

Poached eggs piled on toasted English muffins, Canadian bacon, and fried green tomatoes; topped with a spinach-artichoke sauté, Creole hollandaise, and grilled jumbo Gulf shrimp. Served with Nassau grits

Southern Frittata Oscar

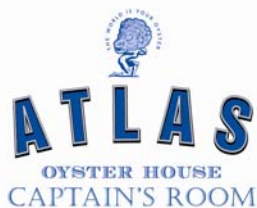
Open-faced omelet stuffed with tomatoes, peppers, ham, and smoked Gouda cheese, slow roasted, topped with lump blue crab—served over Brabant potatoes and garnished with Creole hollandaise

Bloody Mary Grouper

Fresh grouper fillet encrusted in horseradish and shredded potato, sautéed, and served over a pool of smoked bloody Mary beurre blanc with blackened green tomatoes and green olive and green tomato relish

DESSERT

Triple Chocolate Cheesecake or Trina's Tiramisu



To schedule your next event, call Shelley Yates directly at (850) 748-9001.
If you have a question about food or service for your party, call Melissa at (850) 982-5769.
www.GoodGrits.com