

Chef's Brunch Menu A

\$18 per person

SALADS

Roasted Artichoke Caesar and Pasta Salad

Crisp romaine and the best Caesar dressing around; finished with marinated Mediterranean vegetables and fresh Pecorino Romano cheese and topped with chef's pasta salad of the day

Bourbon-Bacon Spinach Salad

Fresh spinach tossed in a bourbon-bacon balsamic vinaigrette with caramelized apples, candied bacon, and crumbled walnuts

ENTREES

Creole French Toast

Lemon-mascarpone-stuffed French toast—cinnamon egg battered, seared, and topped with bourbon-maple glazed peaches and candied pecans. Served with fried green apples and Nassau cheese grits

Ya Ya Benedict

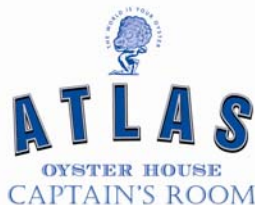
Poached eggs piled atop toasted English muffins with Canadian bacon and smoked Gouda cheese grits and topped with our world famous Ya Ya sauce, blackened Gulf shrimp, and sweet potato hay. Served with Brabant potatoes

Southern Frittata

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

DESSERT

Key Lime Pie 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.
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