

CHEF ART SMITH'S

REUNION

STARTERS

- DEILED EGGS** Crispy Ham \$13
- TRIO OF DONUTS** \$9
 Blueberry, Pecan, Maple Bacon
- AVOCADO TOAST** \$12
 Add 2 Eggs +\$4 / Add Sausage or Bacon +\$6
- FRIED GREEN TOMATOES** \$15
 Green Goddess Dressing, Remoulade,
 Country Prosciutto, Chow Chow, Baby Arugula
- BLOODY MARY BOARD** \$35
 Pickled Veggies, Assorted Meats. Choice of:
Mary Tito's Vodka
Maria Don Julio Tequila
Mae Moonshine
 Served with Beer Chaser

SIDES

- GOAT CHEESE BISCUITS** \$9
- MAPLE GLAZED
 PEPPERED BACON** \$8
- HOUSE MADE
 BREAKFAST SAUSAGE** \$8
- APPLE CHICKEN SAUSAGE** \$7
- TOAST AND JAM** \$6
- PIMENTO CHEESE GRITS** \$6
 add Pulled Pork \$6

BRUNCH MAINS

CHEF ART'S
Famous
FRIED CHICKEN
 \$28

Whipped Mashed Potatoes, Housemade Hot Sauce

CHICKEN & WAFFLES \$24
 Potato Cheddar Waffle, Maple Syrup, Hot sauce

SHORT RIB HASH \$28
 Bell peppers, Onion, Braised Short Rib, Sweet Potato,
 Yukon Gold Potato

ANDOUILLE SAUSAGE GRIT BOWL \$24
 Cheesy Grits, Spicy Andouille Sausage, 2 Sunny Side Eggs

BISCUITS & GRAVY \$19
 Goat Cheese Biscuits, Sawmill Gravy, 2 Fried eggs

ANCIENT GRAIN GRANOLA BOWL \$15
 Fresh Fruit, Quinoa, Farro, Bulgur Wheat, Greek Yogurt, Honey

HUMMINGBIRD FRENCH TOAST \$19
 Banana, Pineapple, Blueberry, Cream Cheese Icing

SALMON CAKE BENEDICTS \$25
 English Muffins, Old Bay Hollandaise

DOUBLE STACK \$18
 Two Patties, Roasted Garlic Mayo, Bacon, Cheese
 Fried Green Tomato. Served with Fries
 Substitute for Impossible Patties +\$2 / Add a Fried Egg +\$2

CHARGRILLED RIBEYE SANDWICH \$26
 Aged White Cheddar, Pickled Red Onions, Charred
 Broccolini Pesto, Wild Baby Arugula. Served with Fries

Cocktails

MIMOSA BOARD \$100
 Bottle of Veuve Clicquot served with
 Orange Juice, Raspberry Lemonade,
 Apple Cider, and Assorted Fruits

**BOTTOMLESS
 MIMOSAS** \$30 per person
 Must drink responsibly. 90 minutes

BELINI \$14
 Prosecco, Peach Schapp's

TRIX AREN'T FOR KIDS \$16
 Ford's Gin, Kiwi, Strawberry, Yogurt,
 Heavy Cream

BREAKFAST SHOT \$15
 Jameson Whiskey, Butterscotch Liqueur.
 Served Warm with Side of Bacon and OJ

BLOODY CAESAR \$18
 Tito's Vodka, Clam Juice,
 Housemade Hot Sauce

WATERMELON SUGAR \$16
 Bacardi Rum, Watermelon Juice, Simple Syrup

**ROSEMARY & APPLE
 SPRITZ** \$16
 Coconut Water Rum, Apple Liqueur,
 Prosecco, Dash of Rosemary Infused
 Simple Syrup

ESPRESSO MARTINI \$18
 Tito's Vodka, Espresso Liqueur,
 Cold Brew, Liqueur 43

**CHOCOLATE PRETZEL
 MARTINI** \$18
 Ketel One, Chocolate Pretzel Liqueur,
 Chocolate Syrup

**TUTHANKAMAN'S
 GIN & TONIC** \$15
 Ford's Gin, Grapefruit Juice, Fever Tree Tonic

SMOKE SHOW \$19
 Smoked Copper Craft Bourbon Manhattan.
 Served up tableside

IRISH COFFEE \$16
 Coffee, Bailey's, Jameson, Whipped Cream,
 Cinnamon

20% gratuity is added for parties of 6 and more

The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness.