TIPSY PARSON – Brunch Menu

	GOVEN STATES AS A
BRUNCH BREADS	CONDIMENTS \$3 each
sweet potato beignets \$6	lemon curd
buttermilk-chive biscuits \$5	honey butter
sticky buns \$5 english muffin \$4	mutsu apple butter
banana-walnut bread \$4	green tomato preserves
skillet cornbread \$5	cranberry-orange marmalade peanut butter
skinet cornoreau \$5	concord grape cream cheese
½ dozen cinnamon doughnuts \$11	sweet potato butter
72 dozen enmamon doughnuts \$11	sweet potato butter
BRUNCH ENTREES - Sweet	BRUNCH ENTREES - Savory
Cream of Wheat \$7	Country Ham & Biscuit \$16
w/roasted fall fruit	Benton's country ham, poached eggs & chowchow
Granola	Pig in a Poke \$13
-w/greek yogurt \$8	stoneground grits, andouille sausage, poached eggs,
-w/greek yogurt & berries \$10	toast soldiers, mixed greens
-milk & fruit \$6	Skillet Cornbread \$13
Choose Your Own Adventure Pancakes \$14	· ·
-chocolate chips	fresh chorizo, queso fresco, fried egg, sautéed greens, stewed smoked tomatoes
-bananas	stewed shoked tolliatoes
-barries	Mac & Cheese \$14
-toasted coconut	with bacon (add \$2)
-pecans	with bacon (add \$2)
-toffee	Fried Oysters \$12
	soft-scrambled eggs, herb salad, grilled potato-sourdough bread
Southern Toast \$13	sort strainered eggs, note same, grinted pounts sourcedgir eroud
-cornflake crusted Sally Lunn bread	Salmon Croquettes \$14
w/sorghum, cane syrup, powdered sugar	watercress, lemon aioli
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	Smoked Fish Platter \$16
	smoked trout, cured salmon, pickled red onion & beets,
	hard-boiled egg, capers, whipped cream cheese,
	lemon wedge, assorted bread
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BRUNCH SIDES Skillet Fries \$8	SANDWICHES Pimento Cheeseburger \$16
-old bay aioli & smoked tomato ketchup	pickles, bibb lettuce, pimento cheese, bacon, red onion on parkerhouse
Cheddar Grits \$6	bun
Molasses Baked Beans \$5	Cuii
Bourbon Glazed Berkshire Belly Sticks \$8	Pulled Pork Sandwich \$14
Ambrosia \$4	coleslaw on potato roll
Mixed Greens \$5	colesian on pount for
Mac & Cheese \$7 with bacon (add \$2)	Oyster Po' Boy \$14
(((((((((((((((((((fried oysters, old bay aioli, red onion on parkerhouse roll
	Watercress Salad \$9
	Soup of the Day \$7
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