



# Sunday Brunch

11:30 am to 3 pm

## Classic Comforts

### **\*Homestyle Breakfast**

2 Eggs Any Style/Applewood Smoked Bacon  
Southern Style Sausage Patty/Creamy Cheese Grits  
Fresh Baked Buttermilk Biscuit/Preserves \$16.9

### **Waffles & Berries**

Duo of Crispy Sweet Waffles/Fresh Berries  
Whipped Cream/Warm Syrup \$14.9

### **Chicken & Waffles**

Pair of Crispy Sweet Waffles topped with  
House-Made Chicken Tenders/Chipotle Honey & Syrup \$16.9

## Seasonal

### **Quinoa Berry Bowl**

Mango Black Bean Quinoa/Fresh Berries  
Mandarin Oranges/Greek Vanilla Yogurt \$11.9

### **\*Brunch Bowl**

Seasoned Breakfast Potatoes/Fresh Tomato  
Caramelized Onion/Applewood Smoked Bacon  
Sausage Crumbles/2 Over Easy Eggs \$13.9

## Benedict Corner

### **\*Chesapeake Benedict**

\*Chesapeake Benedict Cake/Smoked Gouda Grit Cake  
Arugula & Roasted Red Peppers/Poached Egg  
Tabasco-Old Bay Hollandaise \$Market Price

### **\*Corned Beef Benedict**

Shaved Corned Beef/Sour Kraut/Toasted Marble Rye  
1,000 Island Infused Hollandaise/Poached Egg \$15.9

### **\*Bruschetta Benedict**

Heirloom Grape Tomatoes/Griddled Garlic Bread  
Pistou/Balsamic Glaze/Poached Egg \$13.9

## Brunch Sides

Creamy Cheese Grits \$4.9  
Applewood Smoked Bacon \$4.9  
Breakfast Sausage \$4.9  
Seasoned Breakfast Potatoes \$4.9  
2 \*Eggs Any Style \$3.9  
Fresh Baked Biscuit \$3.9  
Single Waffle w/Berries \$5.9  
Biscuit w/Sausage Gravy \$6.9

## GLUTEN FREE BRUNCH

### **\*Homestyle Breakfast**

2 Eggs Any Style/Applewood Smoked Bacon/Southern Style Sausage Patty  
Creamy Stone Ground Cheese Grits/Preserves/Gluten-Free Toast \$19.4

### **Quinoa Berry Bowl**

Mango Black Bean Quinoa/Fresh Berries/Mandarin Oranges/Greek Vanilla Yogurt \$11.9

### **\*Corned Beef Benedict**

Shaved Corned Beef/Sour Kraut/Toasted Gluten Free Bread/1,000 Island Infused Hollandaise/Poached Egg \$18.4

Creamy Cheese Grits \$4.9

Breakfast Sausage \$4.9

Applewood Smoked Bacon \$4.9

2 \*Eggs Any Style \$3.9

06/06/25. One check per party. A 20% gratuity will be added to all parties of 8 or more.

\*Refers to the raw/under cooked food disclaimer, located in our lobby.

# BRUNCH COCKTAILS

## Jumbo Mimosas

*All Mimosas Served with  
Assorted Frozen Fruit Garnishes and  
are made with California Sparkling Brut!*

### **Classic Mimosa**

*Fresh Squeezed Orange Juice*

**Regular \$6    Jumbo \$8.5**

### **Hibiscus Mimosa \$8.5**

*Hibiscus Puree & White Cranberry Juice*

### **Strawberry Orange Mimosa \$8.5**

*Fresh Squeezed OJ & Fresh Strawberry Puree*

### **Ruby Red Mimosa \$9.5**

*Deep Eddy Ruby Red Grapefruit Vodka &  
Ruby Red Grapefruit Juice*

### **French Connection Mimosa \$8.5**

*Black Raspberry Liqueur & Pineapple Juice*

### **Cranberry Mimosa \$9.5**

*Deep Eddy Cranberry Vodka & Cranberry Juice*

### **The "Man-Mosa" \$9.5**

*Fresh Squeezed OJ, & Svedka Vodka*

### **Classic Bellini \$8.5**

*Frozen House Made Peach Puree*

## **2nd St's Summer Sangria Carafe \$35**

**2<sup>nd</sup> St's New Summer Strawberry Sangria**  
served with frozen strawberries.

**Serves up to 6**

## Signature Bloody Mary's

*All Bloody Mary's are served with  
2nd St's over-the-top Garnish!*

### **\*GF The Bloody Mary \$8.5**

*Svedka Vodka & 2nd St's Signature Bloody Mary Mix*

### **Spicy Peppar Bloody Mary \$10**

*Absolut Peppar, Sriracha &  
a dash of Red Pepper Flakes!*

### **\*GF Bloody Maria \$8.5**

*Sauza Tequila & Salt Rim*

### **\*GF Pickle Bloody \$9.5**

*Svedka Vodka, Pickle Juice & Salt Rim*

### **Cucumber Bloody Mary \$10**

*Effen Cucumber Vodka &  
2nd St's Classic Bloody Mary Mix*

**\*GF- Gluten Free?**

**Ask your server for a GF version!**

## **Table Side Mimosas \$40**

### **Sparkling Wine - Choice of One**

*Mas Fi Brut - Spanish Cava*

*Col di Rocca - Italian Prosecco*

*Wycliff Brut - California Sparkling*

**Served with a Carafe of Orange Juice  
& Assorted Fresh Fruit**

**Serves up to 6**