

Sunday Brunch

11:30 am to 3 pm

Classic Comforts

*Homestyle Breakfast

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

Biscuit & Gravy

Fresh Baked Buttermilk Biscuit/Sausage Patties Sausage Gravy \$9.9

Chicken & Waffles

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

2nd St Benedicts

*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

Seasonal

Carrot Cake Pancakes

Silver Dollar Pancakes/Candied Pecans Cream Cheese Icing/Syrup \$12.9

*Smoked Brisket Hash

Chopped Brisket/Seasoned Breakfast Potatoes Roasted Apples/Arugula/Roasted Peppers Caramelized Onions/2 Over Easy Eggs \$18.9

Cinnamon Apple Waffles

Duo of Crispy Sweet Waffles Cinnamon Apple Compote/Whipped Cream/Syrup \$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/Apple Compote \$5.9
Sausage Gravy \$3.9

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

*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

09/30/25. 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

<u>Jumbo Mimosas</u>

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

2nd 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