

MARDI GRAS BRUNCH MENU

selections from the full menu may also be available | items subject to change | quantities may be limited



BEIGNETS

with powdered sugar

\$8

CHICKEN & ANDOUILLE SAUSAGE GUMBO

served over white rice

\$13

TOASTED CROISSANT

cajun remoulade, roasted red pepper,
arugula, fried egg

\$10

“MUFFULETTA” PRESS

genoa salami, ham, swiss,
creole olive salad, mustard

\$12



12-INCH, OVEN-FIRED, SOUTHERN-INSPIRED PIES

THE MARGHERITA

pomodoro red sauce, mozzarella dollop, basil,
extra virgin olive oil

\$13

PEPPERONI

pomodoro red sauce, mozzarella, basil

\$13

THE VEGAN VELOCITY

beyond italian sausage, broccolini,
vegan ricotta, chili oil

\$15



BAGELS & LOX

everything bagel, smoked salmon,
cream cheese, capers, pickled red onions

\$9

CHICKEN & WAFFLES

crispy smoked chicken thigh, belgian waffles,
hot honey, bourbon maple syrup

\$16

FULL MENU ALSO AVAILABLE

SEA LEGS

SHRIMP & GRITS

blistered tomatoes, fennel,
cape canaveral shrimp

\$14

CAJUN SHRIMP BURGER

tomato jam, mango, butter lettuce, brioche

\$13

BENEDICT

crab cake, poached egg,
arugula, hollandaise

\$14



100% PLANT-BASED,
SOUTHERN-INSPIRED COMFORT FOODS

FRENCH TOAST (V)

bananas, bourbon caramel, toasted coconut

\$12

DHARMA HASH (V)

charred cipollini onions, peppers,
roasted potatoes, “chorizo,” fluffy “egg”

\$15

BISCUITS & GRAVY (V)

drop biscuit, sage “sausage” gravy,
heirloom tomatoes, frisée

\$13.50

TOASTED

GOURMET GRILLED CHEESES

\$8-\$10

THE BIG CHEESE

cheddar, swiss, muenster, jack cheese,
arugula, bacon

HOLY GUACAMOLE

jack cheese, house-made guacamole, bacon,
with or without egg

FIG & GOAT

goat cheese, mission fig, basil, honey

BRAISED BRISKET

fontina, braised brisket, housemade bbq
sauce, sweet tea caramelized onions

TRUFFLE TOTS



CHORIZO FRITTATA

mild chorizo, peppers, onions,
red pepper aioli

\$9

BISCUITS & GRAVY

3 biscuits, southern-style sausage gravy

\$10

the yard bar

BOTTOMLESS* MIMOSAS OR BLOODY MARYS

\$25

* EACH PERSON MUST ORDER THEIR OWN

FULL BAR MENU ALSO AVAILABLE

VENUE SPONSORS



CLASSICAL BRUNCH MENU

selections from the full menu may also be available



EGG & POTATO SKILLET

poached eggs, potato hash, chorizo gravy,
micro cilantro

\$14

GREEK YOGURT PARFAIT

honey, greek yogurt, mixed berries,
toasted granola

\$8

TURKEY, EGG & BRIE CROISSANT

sliced turkey, fried egg, creamy brie, arugula

\$12

SOUTHWESTERN EGG BURRITO

scrambled eggs, peppers, onions,
pueblo sour cream

\$10



BAGELS & LOX

smoked salmon, cream cheese, capers,
pickled red onions

\$12



CHICKEN AND WAFFLES

crispy smoked chicken thigh, belgian
waffles, hot honey, bourbon maple syrup

\$16

SEA LEGS

SHRIMP & GRITS

blistered tomatoes, fennel,
cape canaveral shrimp

\$14

CURRY SHRIMP BURGER

tomato jam, mango, butter lettuce, brioche

\$13

BENEDICT

crab cake, poached egg,
arugula, hollandaise

\$14



FRENCH TOAST

bananas, bourbon caramel, toasted coconut

\$12

DHARMA HASH

charred cipollini onions, peppers,
roasted potatoes, "chorizo" and fluffy "egg"

\$15

BISCUITS AND GRAVY

drop biscuit, sage "sausage" gravy,
heirloom tomatoes, frisee

\$13.50

TOASTED

GOURMET GRILLED CHEESES

made with locally sourced artisan bread

\$8-\$10

THE 101

cheddar cheese, tomato, egg, bacon

HOLY GUACAMOLE

jack cheese, house-made guacamole,
bacon, with or without egg

FIG & GOAT

goat cheese, mission fig, basil, honey

BLACKBERRY MELT

fontina, blackberry mash, bacon, arugula

TRUFFLE MELT

havarti, truffle oil, arugula,
fresh ground pepper

the yard bar

BOTTOMLESS MIMOSAS & BLOODY MARYS

\$25

SALSA BRUNCH MENU

selections from the full menu may also be available

FESTIVAL
Grill

LATIN EGG & POTATO "SKILLET"

poached eggs, potato hash, chorizo gravy, micro cilantro

\$14

MANCHEGO-JALAPENO QUICHE

fresh fruit salad

\$10

EGG, MANCHEGO & PEPPER EMPANADA

creamy chimichurri

\$10

TOSTADA

corn tortilla, refried beans, cheddar, sunny side egg, fresh pico

\$12



12-INCH, OVEN-FIRED, SOUTHERN-INSPIRED PIES

THE MARGHERITA

pomodoro red sauce, mozzarella dollop, basil, extra virgin olive oil

\$13

PEPPERONI

pomodoro red sauce, mozzarella, basil

\$13

THE VEGAN VELOCITY

beyond italian sausage, broccolini, vegan ricotta, chili oil

\$15



BAGELS & LOX

everything bagel, smoked salmon, cream cheese, capers, pickled red onions

\$9

CHICKEN & WAFFLES

crispy smoked chicken thigh, belgian waffles, hot honey, bourbon maple syrup

\$16

SEA LEGS

SHRIMP & GRITS

blistered tomatoes, fennel, cape canaveral shrimp

\$14

CURRY SHRIMP BURGER

tomato jam, mango, butter lettuce, brioche

\$13

BENEDICT

crab cake, poached egg, arugula, hollandaise

\$14



100% PLANT-BASED,
 SOUTHERN-INSPIRED COMFORT FOODS

FRENCH TOAST (V)

bananas, bourbon caramel, toasted coconut

\$12

DHARMA HASH (V)

charred cipollini onions, peppers, roasted potatoes, "chorizo," fluffy "egg"

\$15

BISCUITS & GRAVY (V)

drop biscuit, sage "sausage" gravy, heirloom tomatoes, frisée

\$13.50

the yard bar

BOTTOMLESS MIMOSAS & BLOODY MARYS

\$25

TOASTED

GOURMET GRILLED CHEESES

BIG CHEESE

cheddar, swiss, muenster, jack cheese

\$9

PHILLY GRILLY

white american, sirloin steak, charred green pepper, sweet tea caramelized onion

\$12

HOTTY TOTTY

cheddar, swiss, muenster, jack cheese, tater tots, applewood smoked bacon

\$11

SPRING MELT

havarti, goat cheese, basil, lemon curd, blueberries

\$12

BARBACOA

ack, cotija cheese, barbacoa braised brisket, chimichurri, pickled red onion

\$12

TOTS WITH TRUFFLE OIL - 6
TOTS WITH MAYO KETCHUP - 6



CHORIZO FRITTATA

mild chorizo, peppers, onions, red pepper aioli

\$9

STRAWBERRY SOUP

grand mariner whipped cream, french toast croutons

\$7

VENUE SPONSORS

