

BRUNCH MENU

THE REGIONAL

SUNDAY
11:00AM - 2:30PM

FROM THE PANTRY	ON THE SIDE	BRUNCH PLATES
TOMATO PIE roasted tomatoes, sharp cheddar, caramelized onions, herbs 12	HOUSE HASH BROWNS 5	CORNMEAL FLAPJACKS 12 bourbon blueberry jam, salted butter
PICKLED SHRIMP house Old Bay, sweet onions, roasted tomatoes, avocado, radish 12	CRISPY BRUSSELS SPROUTS & HOT SAUCE 7	BUTTERMILK WAFFLE 12 spiced apple butter, maple syrup, crispy bacon
SOUTHERN COBB SALAD fried chicken, vine ripe tomatoes, deviled egg, crispy bacon, cornbread croutons, romaine, buttermilk ranch 15	SUNFLOWER SEED RISOTTO market vegetables, mascarpone, herbs 7	BROCCOLI & CHEESE FRITTATA 14 broccolini, local kale, melted fontina, roasted tomatoes, house hash browns or market fruit
CLASSIC CAESAR SALAD romaine hearts, domestic parmesan, croutons, white anchovy 9	<div></div> PIMENTO CHEESE 11 prepared table-side with garnishes, club crackers, seasonal crudité add FL blue crab - 4	STEAK & EGGS 20 7 ounce Creekstone skirt steak, 2 eggs your way, house hash browns, whole grain toast
HOUSE SALAD vine-ripe tomatoes, cucumbers, radish, scallion, market greens, red wine vinaigrette 8	BRUNCH COCKTAILS	FRIED CHICKEN SANDWICH 15 sweet-tea brined chicken breast, house ranch aioli, shredded lettuce, pickles & shoestring potatoes
BUTTER LETTUCE SALAD sweet corn, crispy okra, roasted tomatoes, buttermilk ranch 11	MIMOSA fresh squeezed oj, grandial sparkling glass // 1L pitcher 11 // 30	PATTY MELT 14 old school rye, caramelized onions, 1000 island, hoop cheddar and shoestring potatoes
SHAVED VEGETABLE SALAD roasted & raw market vegetables, feta, watercress, charred chickpeas, melba toast 11	BELLINI white peach purée, grandial sparkling glass // 1L pitcher 12 // 32	HERB ROASTED SALMON 24 spring vegetable ragout, cauliflower purée
SALAD ADD ONS herb-grilled chicken breast - 7 FL shrimp - 8 skirt steak - 9	REGIONAL BLOODY dixie black pepper vodka, housemade bloody mary mix, pickled cauliflower garnish 11	BUCATINI A LA AMERICANA 16 tomato sauce, country ham, toasted garlic, domestic parmesan
WARM & SOULFUL	FROSE malene rosé, aperol, fresh citrus 12	BONELESS HALF CHICKEN 21 lemony orzo risotto, brussels leaves, feta & pepperoncini
CHICKEN NOODLE SOUP hand-cut dumplings, confit chicken, celery, lemon 8	<div><p>CHEF</p><p><i>Lindsay Autry</i></p></div>	
COUNTRY-STYLE SAUSAGE field pea cassoulet, wilting greens, poached egg 11	<p>* Eating raw or undercooked fish, shellfish, eggs or meat increases risk of food borne illnesses</p>	
FRIED CHICKEN THIGHS sweet-tea brine, bread & butter pickles 11		
LOADED MILL GRITS 11 hoop cheddar, grilled scallions, crispy bacon, roasted jalapeños add a poached local egg - 2 add bbq FL shrimp - 8 add house country sausage - 6		