

BRUNCH

SATURDAYS AND SUNDAYS

Add hash browns, tots, or fries \$3

THE FULL MONTE* \$9

Braised Pork, egg over-easy, hollandaise & tomatillo-avocado salsa sandwiched between french toast.

NASHVILLE HOT SHRIMP & GRITS \$11

Nashville Hot Shrimp, cheddar ranch grits, fire roasted corn salsa, sunny-side up egg and crumbled chorizo, garnished with cilantro and scallions

NASHVILLE HOT CHICKEN BISCUIT \$9

Hot or Mild Nashville chicken breast, spicy honey, chipotle mayo on a house-made cheddar biscuit.

Big Nasty* w/ over-easy egg & chorizo

CINNAMON FRENCH TOAST CRUNCH STICKS \$9

French Toast rolled in Cinnamon Toast Crunch, served w/ brown sugar whipped cream fresh cut strawberries w/ a side of Ohio made maple syrup.

CHEDDAR BISCUIT AND CHORIZO GRAVY* \$9

House made cheddar biscuit, chorizo gravy, sunny-side up egg & scallions.

BREAKFAST PIZZA \$13

Chorizo gravy, scrambled eggs, cheddar, Mozzarella-provolone mix, roasted red peppers, hashbrowns & scallions.

STANDARD BREAKFAST* \$10

Eggs-your-way, bacon, hashbrowns & texas toast served w/ strawberry jam.

THE BREAKFAST SANDWICH *\$9

Bacon, egg, lettuce, tomato & avocado spread w/ chipotle mayo on buttered texas toast.

NOT YOUR STANDARD HASH BROWNS \$3

Crispy hash browns, loaded w/ your choice of toppings. **ALL THE WAY \$10 (includes one \$2 item)**

Sauteed Onions 50¢	Sour Cream 50¢
Tomatoes 50¢	Bacon 50¢
Hot Peppers 50¢	Chorizo Gravy 50¢
Sauteed Mushrooms 50¢	House Coney Sauce 50¢
Shredded Cheddar 50¢	Braised Chicken \$2
American Cheese 50¢	Braised Beef \$2
House Wiz 50¢	Braised Pork \$2
Scallions 50¢	Grilled Fajitas \$2

NASHVILLE HOT

Available in **Hot** or **Mild**

CHICKEN SANDWICH \$9

Fried breast, house slaw, served on toasted white bread with house pickles.

FISH SANDWICH \$9

Fresh seasoned cod, house slaw, served on toasted white bread with fresh lemon wheel.

WINGS \$13

Over a pound of wings, served with house pickles on white bread.

PIZZA \$13

Nashville Hot chicken, smoked gouda, house pickles, slaw & garlic ranch.

PIZZA HAND STRETCHED DOUGH

Add gluten free crust \$2

SO CHEESY \$12

ALL OF THE CHEESE, house marinara.

PEPPERONI \$12

Simple and classic: pepperoni, house marinara, mozzarella-provolone.

MUSHROOM \$12

Crimini mushrooms, house marinara, mozzarella-provolone.

SUPREME \$13

Pepperoni, sausage, hot peppers, crimini mushrooms, onion, house marinara, mozzarella-provolone.

BBQ CHICKEN \$13

Fried chicken tossed in cherry coke bbq sauce, mozzarella-provolone, cheddar cheese, diced red onions & tomatoes, topped w/ fresh cilantro & scallions.

SHARED ITEMS

SOFT PRETZEL \$12

Jumbo Bavarian-style pretzel, served with house wiz and **NEW!** hot honey mustard.

FAIR FRIES \$6

Fresh house cut fries, tossed in sea salt & fresh cracked pepper

BUFFALO CHICKEN DIP \$11

Braised chicken, house wiz & signature buffalo sauce topped with bleu cheese crumbles & scallions. Served with fresh tortilla chips.

NACHOS \$11

Fresh tortilla chips, house wiz, diced tomato, onions, jalapeños, and tomatillo-avocado salsa with sour cream drizzle and topped with scallions and your choice of:
Pollo, Carnitas, Barbacoa, Fajitas (veg)

WINGS

TRADITIONAL WINGS \$12

Nashville Hot \$13
Over one pound. Choose from House Buffalo, Garlic Ranch, Cherry Coke BBQ or **NEW!** Hot Honey Mustard. Served with bleu cheese & celery.

BONELESS WINGS \$10

Nashville Hot \$11
Breaded house cut boneless wings. Choose from House Buffalo, Garlic Ranch or Cherry Coke BBQ. Served with bleu cheese & celery.

SALADS

Add *Nashville Hot or Mild Chicken \$5*

STANDARD SALAD \$7

Mixed greens, sunflower seeds, smoked gouda, tomatoes & scallions, tossed in buttermilk vinaigrette.

THE COBB \$9

Romaine tossed in Brown Derby Dressing, garnished with rows of tomatoes, bleu cheese, bacon, hardboiled egg & avocado.

SANDWICHES

Add fries or tots for \$3

FISH SANDWICH \$9

Fresh cod, lettuce, tomato & onion served on toasted white bread, finished with lemon caper aioli.

BRUNCH COCKTAILS

COLD BREW COFFEE \$9

BLACK:

Absolut Vanilia, Patron XO Cafe, Green Chartreuse, Thunderkiss Cold Brew.

CREAM:

Absolut Vanilia, Patron XO Cafe, Bailey's, Thunderkiss Cold Brew.

BLUEBERRY CRUSH \$9

Smirnoff citrus, St. Germain Elderflower liqueur, blueberry purée, ginger beer, fresh lemon juice.

MANMOSA \$11

32 oz mug of Smirnoff Orange Vodka, fresh OJ, topped w/ Blue Moon

Mimosa Bottle Service
\$20 Brunch Special

BEST BLOODY BAR

DO IT YOURSELF \$13

CHOOSE YOUR BOOZE:

Absolut Vodka, Tanqueray Gin or Espolón Tequila

Traditional, spicy or our signature green tomatillo base with choice of house blended rims, pickled and fresh veggies, way too many hot sauces and hot snacks straight from the kitchen.

*Add a Mini High Life Bottle for \$2

#bestbloodybar

*CONSUMING RAW OR UNCOOKED FOODS CAN INCREASE YOUR CHANCES OF FOODBORNE ILLNESSES.