

## Brunch Menu

### SNACKS

**Crispy Crawfish Wontons** | 12  
poblano pepper jelly

**Fried Jumbo Shrimp** | 13  
masarepa fried, chipotle remoulade

**White Bean Hummus** | 9 v/gfo  
seasonal giardiniera, sumac, pita bread

**Whipped Feta** | 10 gfo  
honey, vadouvan, pistachios, pita bread

**Baked Lobster & Artichoke Dip** | 18 v/gfo  
lobster knuckles, goat cheese, ritz

**Tree Tree's Pimento Cheese** | 9  
poblano pepper jelly, crispy andouille, ritz

**Deviled Eggs** | 9 gf  
fire & ice pickles, bacon, radish, paprika

**Korean Fried Chicken Wings** | 14 gf  
gochujang glaze, pickles, furikake

### SALADS AND SOUP *add curried chicken salad \$5, chicken \$8, jumbo shrimp \$10, or seared salmon \$13*

**Filé Gumbo** | chicken, sausage, crawfish, jasmine rice, green onion | 9 gfo

**Caesar** | croutons, orange zest, pecorino, caesar dressing | 7 gfo

**"Wedge"** | petit romaine, cherry tomatoes, olives, bacon, feta, radish, tzatziki-ranch dressing | 9 v/gf

**House Greens** | tomato, cucumber, croutons, feta, greek vinaigrette | 7 v/gfo

**Cobb** | fried chicken, tomato, cucumber, cheddar, egg, bacon, croutons, buttermilk dressing | 16

### ENTRÉES

**Mediterranean Seared Salmon** | orzo salad of feta, tomato, cucumbers, olives, arugula, tzatziki | 21 gfo

**Croque Madame** | fried chicken, ham, provolone, maple syrup, sunny egg | 14

**The Important** | 2 eggs any style, bacon, fried green tomato, cheddar grits and a biscuit | 11 gfo

**Chicken & Biscuits** | fried chicken, sawmill gravy, tabasco honey, fried hash potatoes | 12

**Barbacoa Hash** | fried potatoes, poblanos, corn pico de gallo, sunny egg | 16

**Korean Fried Chicken Sandwich** | gochujang glaze, spicy cabbage slaw, fries | 14

**Dumbo's Chicken Sandwich** | b&b pickle slaw, dumbo sauce, fries | 13

**Baked French Toast** | bacon, mixed fruit, maple syrup, whipped cream | 14

**Flat Top Burger** | double patty, american cheese, pickles, onions, dumbo sauce, fries | 14 *add egg or bacon \$2*

**Veggie Plate** | choice of three sides, sweet cornbread | 10

HOUSE  
SPECIALTY

### OUR FRIED CHICKEN BRUNCH *includes sweet cornbread and choice of two sides*

**Choose Your Flavor:** Southern | Honey Butter | Nashville

**White Quarter** | breast + wing | 12

**Dark Quarter** | drum + thigh | 11

**Half Bird** | white quarter + dark quarter | 19

### SIDES | 4 each

**Buttermilk Mashed Potatoes** gf | **Collard Greens** gf | **Macaroni and Cheese** | **Butter Beans** gf

**House Chips** v/gf | **Coleslaw** v/gf | **French Fries** v | **Tomato Cucumber Salad** v/gf

### BOOZE

**Bloody Mary** | spicy house mix, cathead vodka, creole spiced rim, pickled garnish | 8

**Champagne Derby** | bourbon, st germain, fresh mint, bubbles | 10

**Foster's Punch** | dark rum, banane du bresil, heavy cream, demerara | 10

# From the Bar

## RED WINE

- Chop Shop Cabernet Sauvignon CA | 11/39
- G.D. Vajra Langhe Rosso Italy | 11/42
- MDZ Malbec Argentina | 9/34
- Klinker Brink "Brickmason" Zinfandel CA | 11/42
- Rainstorm Pinot Noir OR | 10/38
- Melea Tempranillo Spain | 9/34

## WHITE WINE

- Joel Gott Unoaked Chardonnay CA | 9/34
- Riff Pinot Grigio Italy | 9/34
- Cave de Lugny Chardonnay France | 9/34
- Dr. H Riesling Germany | 10/38
- Albamar Sauvignon Blanc Chile | 9/34
- Melea Verdejo Spain | 9/34

## ROSÉ

- Broadbent Vinho Verde Rose Portugal | 8/30
- Les Hauts Plateaux Rose France | 9/34

## SPARKLING

- Veuve du Vernay Rose France | 8/30
- Veuve du Vernay Brut France | 8/30
- Belstar Prosecco Italy | 10/38

## BOTTLES

- Broadbent Vinho Verde Portugal | 28
- Casteller Cava Brut Spain | 38
- Liquid Geography Rose Spain | 38
- Field Recordings "Fiction" Blend CA | 46
- The White Queen Chardonnay CA | 65
- Double Canyon Cabernet Sauvignon WA | 70
- Clos du Roy Bordeaux Blend France | 65
- Chehalem Pinot Noir OR | 65
- AR Lenoble "Intense" Champagne Brut France | 110
- Veuve Clicquot Champagne Brut France | 115

## SIGNATURE COCKTAILS

- Bramblin' Fan | *refreshing and crushable* | 10  
beefeater gin, creme de fruit de la passion, lemon
- Holy Smoke | *smokey and boozy* | 12  
smoked demerara, orange, chamomile bourbon
- Noble Steed | *a scottish mule* | 11  
scotch, saint germain, lime, ginger beer
- Dumbo's G&T | *herbal and spanish* | 12  
gin, jack rudy tonic syrup, seasonal botanicals, citrus
- Blue Tartan | *blue and tiki* | 12  
scotch, dark rum, pineapple, blue curaçao, coconut
- Troublemaker | *a margarita amped up* | 11  
reposado tequila, cucumber, mint, lime

## \$6 HAPPY HOUR

- Classic Cocktails  
daquiri, old fashioned, champagne cocktail, french 75
- House Wines  
red, white, rosé, bubbles
- Happy Snacks  
deviled eggs  
white bean hummus  
pimento cheese  
whipped feta  
onion dip

**ALL DAY TUESDAY  
4-6PM WEDNESDAY - FRIDAY**

## CLASSIC COCKTAILS

- Old Fashioned | 10
- Sazerac | 10
- Negroni | 10
- Champagne Cocktail | 10

- Moscow Mule | 10
- Whisky Smash | 10
- Daquiri | 10
- French 75 | 10

## BEER

- Michelob Ultra | 4
- Miller Lite | 4
- Budlight | 4
- Yuengling Lager | 4
- PBR | 3
- Tecate | 4
- Modelo | 5
- New Belgium Winter Hazy IPA | 5

- Colsons | 5
- Yazoo Gerst Amber Ale | 5
- Terrapin Watermelon Gose | 6
- Southern Prohibition Devil's Harvest IPA | 6
- Southern Prohibition Suzy B Dirty Blonde Ale | 6
- Southern Prohibition Crowd Control IPA | 6
- Bell's 2-hearted Ale | 6
- Bell's Cherry Stout | 6

