

Bumble berry Flats

SERVED 8AM-2PM



Breakfast Cocktails

The ULTIMATE Bloody Mary \$19.99 24oz Vodka or Tequila Bloody Mary, fried chicken, waffle, fried green tomato slider, pickle spear, a jumbo shrimp, olives, cocktail onions, & a hard boiled egg

Bottomless Mimosas \$20.99 Choice of Orange or Cranberry juice served with house Champagne (1 1/2 hour limit)

Signature Breakfast

Cowboy Breakfast Skillet \$19 Bacon, Andouille sausage, peppers, onions, crispy potatoes, country gravy & two eggs any style

Crab Cake Benedict \$24 Two jumbo lump crab cakes, English muffin, poached eggs, spinach, classic hollandaise, & crispy breakfast potatoes

Chicken & Waffles

Two eggs and style, crispy boneless chicken,
buttermilk waffles, sweet cream butter, and
maple syrup

Classic Benedict \$19
English muffin, Canadian bacon, two poached eggs, classic hollandaise & crispy breakfast potatoes

Biscuits & Gravy

Two butternilk biscuits, country gravy, two eggs any style, a choice of bacon, & breakfast sausage or Andouille sausage

ULTIMATE Breakfast Sandwich \$16 Ham, Bacon, Sausage, Fried egg, & American cheese on Brioche bun, served with your choice of breakfast potato

Build Your Own Breakfast \$17 served with two eggs any style &1 choice from each section:

	Section 1		Section 2		Section 3		
0	Pancakes	0	Bacon	٥	Hash Brown		
0	Belgium Waffie		Dunel desk Courses	0	Crispy Breakfast Potato		
0	French Toast	•	Breakfast Sausage	0	Potato Tots		
0	Biscuit	0	Andouille sausage				
0	Choice of toast			0	Salad		
MEAT & EGG BREAKFAST All served with 2 eggs any style & choice of Hash Browns or Crispy Breakfast Potatoes & choice of Toast, Biscuit or							
House Salad							
10	or Dihorro	Cita	anlz		ゆのラ		

10oz Ribeye Steak \$27

Country Fried Steak \$17
 served with sausage & sage gravy

14oz Bone-in Ham Steak \$17

Corned Beef Hash \$16

SCRAMBLE OR OMELETE

All served with choice of Hash Browns or Crispy Breakfast Potatoes & choice of toast, biscuit, or house salad

Loaded Prime Cheesesteak \$19
House made Prime Rib, mushrooms, onions, peppers, & white American cheese

Bacon Jalapeno Popper \$16 Sautéed jalapeno, bacon, cream cheese & topped with cheddar cheese

Build Your Own Omelet or Scramble

3 melet or Scramble \$17 3 egg omelet or scramble with 3 selected items from any category below Add another item \$2 each Add another egg \$2

Meats Cheeses	<u>Veggies</u>
Bacon White American	· Onions
Breakfast	 Bell Peppers
sausage • Pepper Jack	 Mushrooms
Andouille	 Spinach
sausage • Swiss	 Tornato
Ham Blue Cheese	 Scalluion

SIGNATURE PANCAKES, WAFFLES OR FRENCH TOAST

Your choice of 3 pancakes, 3 Brioche French toast or a Belgium Waffle, all with whip cream & Maple syrup

Southern Pecan Bananas Foster \$15

Fresh banana, candied pecans, brown sugar rum sauce & powdered sugar he Triple B's \$15

The Triple B's

Bananas, Berries, & BACON!

Fruit Medley \$15
Strawberry & Blueberry compote

BREAKFAST CLASSIC & SIDES

Belgium Waffle	\$13
Pancakes or French Toast Three pancakes or three French toasts Add another piece for \$3	\$12
Breakfast Eggs Two eggs any style add another egg for \$2	\$6
Breakfast Bread Toast, biscuit or select pastry	\$4
Breakfast Potatoes Hash Browns, potato tots, or crispy breakfast potatoes	\$5
Fresh Fruit Bowl	\$8

Assorted seasonal fruit

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE HE NESS*





SERVED 11AM-CLOSE



<u>Appetizers</u>

Macho Chili Nachos \$17 Tortilla chips, house bean chili, jalapenos, tomatoes, onions, peppers, queso cheese sauce & crema add steak or chicken for \$3 shrimp for \$4

BBF Shrimp Cocktail \$18 7 pieces of jumbo shrimp & house made cocktail sauce

Southern Chicken Tenders \$16 Served with buttermilk ranch & BBQ dipping sauces

Chicken Wings \$16 Tossed in buffalo, BBQ,, or plain & served with your choice of dipping sauce & celery sticks

Pulled Pork Fries BBQ pulled pork, house fires, jalapenos & queso cheese sauce

Fried Green Tomatoes Served with honey hot sauce & buttermilk ranch

\$13 **Pickle Fries** Crispy dill pickle spears with chipotle ranch dipping sauce

Cheddar Bacon Cheese Totchos Crispy potato tots topped with queso cheese sauce, shredded cheddar cheese, bacon, sour cream, & green onions

Cajun Fried Popcorn Shrimp \$15 Crispy beer battered shrimp tossed in Cajun spices & served with chipotle sauce

Soup Of The Day **Bowl\$9/Cup \$5**

SALADS

Add grilled chicken or steak for \$3 shrimp \$4

Big Bowl Turkey Cobb Salad iceberg & romaine, roasted turkey, tomatoes, onion straws, chive, boiled egg, blue cheese crumbles, croutons & buttermilk ranch dressing

Southwest Fiesta Salad Iceberg & Romaine, tortilla chips, house bean chili, jalapenos, tomatoes, onion, avocado, cheddar cheese, & chipotle ranch dressing

Sunburst Salad Mixed greens, red onion, mandarin oranges, pecans, dried cranberries, apple, blue cheese crumbles & tossed in a Cajun Red wine vinaigrette

Caesar Salad Romaine lettuce, Parmesan cheese, crutons & Caesar dressing

100% ANGUS BEEF BURGERS

All burgers served on buttery & sweet Brioche bun & choice of fries, coleslaw, or house salad Add \$2 for substitute onion rings

Steak House Burger Bacon, blue cheese crumbles, onion straws, tomato, lettuce onion. & A1 sauce

Mushroom Swiss Butter Burger \$18 Sautéed mushrooms, Swiss, caramelized onions, tomato, lettuce, mayo, and garlic butter

\$19 **BBQ Triple Blitz** BBQ brisket, bacon, cheddar, onion straws, tomato, lettuce, & BBQ sauce

Build Your Own Burger 10oz Angus beef patty on Brioche bun served with Lettuce, tomato, onion & pickle spear

Add meats item \$2 each
Add veggies & cheese item \$1 each
choose up to 2 sauces add \$0.05 for more sauces

Meats Cheeses **Veggies** Sauces White Bacon Ranch Avocado **American** Mayo **BBQ** Brisket Peppers Cheddar BBQ **Andouille** Blue cheese Chipotle Mushrooms sausage **Swiss** Steak sauce

SANDWICHES

All served with choice of coleslaw, fries, or house salad

Add \$2 for substitute onion rings Prime Rib Cheesesteak Dip

House prime rib, sautéed mushrooms, onions, & peppers, white American cheese, served on an onion Ciabatta roll served with Au Jus dipping sauce

Triple Stack Turkey Sandwich \$17 Roast Turkey, bacon, cheddar, tomato, onion, iceberg lettuce, avocado, & mayo on Texas toast

BBQ Pulled Pork Sandwich \$15

BBQ pulled pork, apple coleslaw, BBQ sauce on a Brioche bun

\$16 Po'Boy Shredded Lettuce, tomato, chipotle mayo, & your

choice of Cajun fried shrimp or grilled chicken & served on a hoagie roll

Fried Green Tornato B.L.A.T.

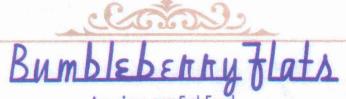
Bacon, iceberg lettuce, avocado & fried green tomatoes served with mayo on a Brioche bun

\$17

Buffalo Ranch Crispy Chicken Crispy Chicken tossed in buffalo sauce, bacon, Swiss,

onion, tomato, iceberg lettuce, buttermilk ranch & served on a Brioche bun









Signature Entrees	
All served with choice of a cup soup or house salad	
12oz House Prime Rib \$45	Bi
Rosemary prime rib, creamy horseradish & Au	
Jus sauce, sautéed veggies & baked potato or	Sa
house mashed potatoes	
make it Surfand Turf with grilled jumbo shrimp for \$6	
16oz Bone-IN Ribeye Steak \$42	B
Grilled Ribeye steak, Garlic butter sautéed veggies	F
& choice of potato	1/
make it Surf and Turf with grilled jumbo shrimp for \$6	E
Country Fried Steak \$21	
Served with sausage & sage gravy, sautéed	
veggies & choice of potato	В
Apple Run Bone-In Porkchop \$23	D.
The state of the s	
10oz pan seared pork chop, apple rum sauce, grilled corn or sautéed green beans & choice of	
potato	
	В
Bacon Meatloaf \$19	
Ground Angus beef glaze with house made	
mushroom gravy & served with house mashed	
potatoes	В
Roasted Turkey Dinner \$18	
Roasted turkey, house mashed potatoes, sage	
stuffing waffle, cranberry & orange compote with	
house turkey gravy	
Shrimp & Sausage Jambalaya \$28	F
Jumbo shrimp, Andouille sausage, long grain rice,	0
garlic, peppers, onions, Topped with green onions	В
Creamy Chicken Alfredo \$24	L
Grilled chicken, Fettuccini noodles, tomatoes,	В
spinach, chives, creamy parmesan Alfredo sauce,	H
parmesan cheese, served with toasted garlic	G
bread substitute grilled jumbo shrimp for \$3	S
	R
Cajun Chicken Penne Pasta \$24	(0
Grilled Chicken, Penne pasta, onions, bell peppers,	8
Cajun cream sauce, parmesan cheese, served	C
with toasted garlic bread substitute grilled jumbo shrimp for \$3	L
Substitute grined joi 1100 37 in 110 101 40	T
Honey Glazed Salmon \$32	g
Pan seared salmon, honey lemon butter sauce,	В
served with mashed potatoes & sautéed veggies	V
Fried Chicken & Biscuit \$25	S
Country fried chicken, sautéed veggies, house	S
mashed potatoes & a butter milk biscuit	S

SIGNATURE BBQ All served with choice of cup soup or house salad	
All served with choice of cup soup of house salad	
Big BBQ Platter Sliced BBQ Brisket, 1/2 rack of pork ribs, Andouil sausage, baked beans, corn on the cob, apple cole Corn bread, BBQ sauce & buttermilk ranch	
BBO Baby Back Ribs	
Full Rack	\$29
1/2 Rack	\$22
BBQ Baby back pork ribs, baked beans, corn concob, apple coleslaw, Corn bread, BBQ sauce & buttermilk ranch	
BBQ Brisket Plate 18- hour BBQ Brisket, baked beans, com on the ca apple coleslaw, Corn bread, BBQ sauce & buttern ranch	
BBQ Chicken Breast Grilled BBQ Chicken breast, baked beans, corn on cob, apple coleslaw, Corn bread, BBQ sauce & buttermilk ranch	
BBQ Shrimp & Grits Jumbo shrimp sautéed in a bourbon BBQ saud served on a bed of cheese grits & topped with gronions served with combread	
EXTRAS & SIDES	
Fries	\$6
Onion Rings	\$9
Buttermilk ranch & BBQ sauce	
Loaded Baked Potato	\$7
Bacon, Sour cream, whipped butter, and green onions	
House Mashed Potatoes	\$6
Garlic and Cheese	
Smoked Mac & 4 Cheese/Cajun	\$9
Rotini pasta tossed in house made cheddar sauce (Cajun) - Peppers, onions, Andouille sausage, & Cajun spices	
BBQ Baked Beans	\$5
Cajun Rice	\$5
Long grain rice, garlic, peppers, onions, celery, & cilantro	
Toasted Garlic Bread	\$5
garlic butter toasted Texas Toast	
Parkamaille Pinarib	61
Buttermilk Biscuit	\$4
	24
Whipped butter & honey	
Whipped butter & honey Sautéed Veggies	\$6
Whipped butter & honey Sautéed Veggies Seasonal veggies sautéed in garlic butter	\$6
Whipped butter & honey Sautéed Veggies	

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS