



Beauty Shop SUNDAY BRUNCH

Look good. Eat good. Be safe.

DRINKS, LITTLE DISHES & SIDES

Bad boy BLOODY MARY vodka OR bourbon, with pickled okra	10 ⁰⁰
Big boy MIMOSA champagne, fresh orange juice OR grapefruit ADD pineapple vanilla bean infused vodka FOR \$4	10 ⁰⁰
MORNIN' SUNSHINE frozen jameson irish whiskey, cold brew coffee, bailey's irish cream, almond milk	11 ⁰⁰
GRAPEFRUIT BRULÉE with turbinado sugar	4 ⁰⁰
BEIGNETS with powdered sugar & preserves	7 ⁰⁰
Southern style SAUSAGE patties	5 ⁰⁰
Buttermilk BISCUITS with sausage milk gravy	7 ⁰⁰
Artisan GRILLED BREAD anjou pears, goat cheese, ricotta, mint, honey	6 ⁰⁰
YUKON GOLD, SWEET POTATO and granny smith APPLE HASHBROWNS	6 ⁰⁰
Seasonal FRUIT SALAD	5 ⁰⁰
Kiss my GRITS gouda cheddar cheese OR regular	5 ⁰⁰
Applewood smoked BACON	5 ⁰⁰
Buttermilk BISCUITS OR TOAST OR BIALY OR EVERYTHING BAGEL 3 ⁷⁵ ADD cheese FOR 50¢	
FRIES truffle pepper parmesan OR cayenne sugar	7 ⁰⁰
Buttermilk BISCUIT SANDWICH 5 ⁰⁰ ADD egg FOR \$1 ADD cheese FOR 50¢ CHOOSE: country ham & raspberry habanero jam OR sausage with maple or mustard OR candied bacon & hot pepper jelly OR sesame pecan chicken, arugula, house pickles & green goddess	

~ DESSERTS · \$8 ~

Ask your server, we have all the goods

18% GRATUITY will be ADDED TO ALL CHECKS
Thank you for your understanding during these times.
ADD A BUCK for BEER to show the kitchen some LOVE



Lorina FRENCH LEMONADE reg, pink, orange 9⁰⁰
Fresh squeezed ORANGE OR GRAPEFRUIT JUICE 3⁵⁰

IRISH COLD BREW whiskey, baileys & cold brew 11⁰⁰
Iced THAI COFFEE with condensed milk 5⁰⁰
French Truck REGULAR OR DECAF COFFEE 3⁰⁰

French Truck COLD BREW vanilla OR french roast 5⁰⁰
ICED TEA OR SOFT DRINKS 2⁵⁰
COKE, DR. PEPPER, ROOT BEER 8oz. bottle 2⁵⁰

BOTTLED WATER topo chico sparkling 3⁵⁰
HOT TEA ask your server for selection 2⁰⁰

~ EGGS ~

Sesame pecan CHICKEN & WAFFLE sweet chile lime, sunny eggs, sausage milk gravy, pecan waffle	16 ⁰⁰
Simmer down HUEVOS RANCHEROS, roasted tomato, poblano, onion, garlic, jalapeño, cilantro, black beans, cotija cheese, grilled tortilla	14 ⁰⁰
Satsuma PORK BO SSAM slow roasted cinnamon, cayenne, brown sugar pork, pickled cucumbers & red onions, poached eggs, salsa avocado tomatillo, grilled tortillas	14 ⁰⁰
ROSH PINA HERB OMELET cherry tomato mint basil chile relish, tahini, qvar, artisan toast with labna & fig jam, bulgarian feta	15 ⁰⁰
BEEF TENDERLOIN OR VEGETARIAN OR PASTRAMI HASH hashbrowns & sunny eggs with sweet pepper, onion, garlic, chile, herbs	15 ⁰⁰
AVOCADO ZA'ATAR TOAST herb butter, sunny eggs, cherry tomato mint basil relish, pineapple vinaigrette, pickled cucumbers & toasted nuts 14 ⁰⁰ ADD chicken FOR \$5 ADD shrimp FOR \$7	
STEAK & EGGS grilled ribeye, sunny eggs, ponzu, za'atar onions, truffle parmesan pepper fries	16 ⁰⁰
CHILEQUILES crisp tortillas, salsa, whipped egg, onions, jalapeño, guacamole, cotija	15 ⁰⁰
JAMAICA MORNIN' sunny eggs, simmaid greens, plantain, johnny cake, guava, pick-a-peppa	15 ⁰⁰
Brown butter WILD MUSHROOMS with sherry, herbs, scallions, sunny eggs, salsa cilantro	14 ⁰⁰
BENEDICTS with poached eggs & bialy, arugula, tomato, smoked paprika hollandaise	
BENEDUCK crisp sugar spiced duck, hot pepper jelly, almond skordalia	17 ⁰⁰
Brown sugar HONEY GLAZED HAM	15 ⁰⁰
Candied APPLEWOOD SMOKED BACON	15 ⁰⁰
FLORENTINE creamed spinach, garlic, candied citrus zest 14 ⁰⁰ ADD crispy panko oysters FOR \$5	
SALMON GRAVLAX avocado, candied citrus zest	16 ⁰⁰

~ BIG DISHES & SALADS ~

New Orleans style SHRIMP & GRITS cheddar gouda grits, tabasco worcestershire butter	15 ⁰⁰
ODE TO RUSS and DAUGHTERS everything bagel OR bialy & a schmear, house cured salmon, candied citrus zest, tomato, cuc's capers, arugula	13 ⁰⁰
GRILLED ROMAINE SALAD danish blue, rosemary cayenne pecans, cherry tomato, candied bacon, scallions, blue cheese dressing	11 ⁰⁰
	ADD chicken FOR \$5 ADD shrimp FOR \$7 ADD steak FOR \$8
Heirloom APPLE, MANCHEGO, POMEGRANATE & ARUGULA SALAD marcona almonds, candied lemon zest, extra virgin olive oil	9 ⁰⁰
	ADD chicken FOR \$5 ADD shrimp FOR \$7 ADD steak FOR \$8
Thai style STEAK SALAD grilled ribeye, tomato, cucumber, red onion, cilantro, mint, thai basil, peanuts, mango puree, mirin chile lime vinaigrette	16 ⁰⁰

~ FLAPJAX · WAFFLES · FRENCH TOAST ~ \$11 ~

Blueberry Buttermilk PANCAKES with coconut crema	Lemon Ricotta PANCAKES	Pecan or plain WAFFLES	Challah cinnamon FRENCH TOAST banana & berries
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~ SANDWICHES ~

COMES WITH HOUSE MADE CHIPS OR FRUIT SALAD ADD TRUFFLE PARMESAN FRIES FOR \$6	
BS BURGER caramelized onions, tomato, pickles, greens, spicy mayo	11 ⁰⁰
	ADD american, cheddar, pimento cheese, gruyere, bacon, avocado, mushrooms OR egg FOR \$1 EACH
BLTA SANDWICH bacon, lettuce, tomato, avocado, cucumbers, green goddess	11 ⁰⁰ ADD egg FOR \$1
Hazel's Lucky Dice PASTRAMI RUBEEN gruyere, russian dressing, sauerkraut	15 ⁰⁰
OYSTER PO-BOI pickles, maple bacon, blueberry jalapeno mint chutney, scallion mayo	12 ⁰⁰
Jamaican FISH CLUB slaw, bacon, tomato, avocado, chips, lemon marmalade	14 ⁰⁰