



Brunch Menu



Bottomless Drinks \$20/per person

MIMOSAS OR BLOODY MARY

GEORGIA PEACH PANCAKES \$14

Fluffy Golden Pancakes topped with Warm Sweet Georgia Peaches, Candied Pecans and Whipped Cream

BISCUITS & GRAVY \$12

House-made Biscuits Drowned in Sausage Gravy. Add an Egg Cooked Your Way for \$2

CROISSANT SANDWICH \$12

Toasted Buttery Croissant with 2 Scrambled Cheesy Eggs, and Choice of Turkey or Bacon. Served with Hashbrowns.

SHRIMP & GRITS \$16

Creamy Gouda Grits with a Touch of Sweetness, topped with Kicking Blackened Shrimp.

THE CAPONE BURGER \$15

Bacon, American Cheese, Ketchup, Mayo and Fried Egg. Served with Choice Fries.

COOKED TO ORDER OMELET \$17

3 Fluffy Eggs Folded into Your Choice of Bell Peppers, Onion, Tomato, Mushroom, Jalapenos or Cheese and a Choice of Ham or Sausage. Served with Frits and Toast. Multiple Meats Additional \$2

FRIED GREEN TOMATOES BLT \$14

Crispy Applewood Smoked Bacon, Lightly Breaded Juicy Tomato and Leaf Lettuce on Fresh Toasted Bread w/ Cajun Remoulade. Served with Hashbrowns.

FLOUNDER PO-BOY \$14

Crispy Fried Flounder, Juicy Tomato and Leaf Lettuce w/ House Made Tarter. Served with Choice of Fries.

CHEF SALAD \$16

Iceberg Lettuce, Ham, Turkey, Tomato, Cheddar Cheese, Carrots and a Hardboiled Egg. Served with Choice of Fries