

Brunch

small plates

PLAYT HOUSE SALAD

greens, pumpkin seeds, tomatoes, sugared pecans, balsamic dressing.

12

FRIED GREEN TOMATOES

spring mix, smoked salmon, cotija cheese, Fresno chile BBQ drizzle

15

CAESAR SALAD

romaine, parmesan crisp, anchovies, croutons

12

SEASONAL FRUIT CORNBREAD compound butter

6

SHRIMP & GRITS

brown butter-worcestershire gravy, fried okra, chile oil

16

entrees

SAVORY TASSO HAM BREAD PUDDING

parmesan, green pea purée, smoked paprika, 2 fried eggs

16

SOUTHERN FRIED CHICKEN BENEDICT

on an english muffin with two poached eggs, creole hollandaise and potatoes.

18

CATFISH AND GRITS

2 eggs, scrambled or poached, savory grits, baby green salad

19

BBQ FRIED CHICKEN SANDWICH

bacon jam, bbq sauce, house coleslaw, cajun fries

15

SOUTHERN BREAKFAST

2 eggs, scrambled or poached, savory grits, english muffin, choice of bacon or chicken sausage

15

FRIED FRENCH TOAST

Texas bread, banana maple syrup, vanilla cream

15

à la carte sides

AIDELLS CHICKEN APPLE SAUSAGE 7

HICKORY SMOKED BACON 4

“SEXY” BACON 5

BRAISED GREENS* 8

ROASTED BREAKFAST POTATOES 5

SAVORY HARMONY GRITS 6

CRISPY FRIED CHICKEN THIGH 7

6OZ CORNMEAL FRIED CATFISH 8

*CONTAINS PORK

WE POLITELY DECLINE SUBSTITUTIONS.

PLEASE LET YOUR SERVER KNOW IN ADVANCE OF ANY ALLERGIES OR DIETARY RESTRICTIONS,

Executive Chef - Jerome “Spike” Williams



Brunch Cocktails

MIMOSA

sparkling wine with choice of orange juice, mango or strawberry

gl/9 carafe/40

RASPBERRY BLOSSOM

sparkling wine, raspberry puree, st. germain

elderflower liqueur

gl/10 carafe/40

PEACH STING

sparkling wine, peach purée, massenez crème

de pêche, ginger

gl/10 carafe/40

BBQ BLOODY MARY

vodka, house bloody mary mix, garnished with

shrimp and bacon

gl/15