



TEAROOM & FINE DINING

## Brunch Menu

Saturdays 10AM – 2PM

### Appetizers

#### **Fried Green Tomatoes**

Cornmeal Crusted Green Tomatoes,  
Tomato Onion Jam & Chili Crème

**\$11**

#### **Blanch's Crab Dip**

Lump Crab Meat, Cheddar, Old Bay  
Served with Crostini

**\$15**

#### **Fried Okra**

Cornmeal Crusted Okra accompanied with a Mississippi Comeback Sauce and  
Lemon Dill Ranch

**\$10**

### Salads

#### **Warm Spinach**

Spinach, Mozzarella, Red Onions, Bacon,  
Warm Bacon Vinaigrette

**\$11**

#### **Apple Arugula**

Granny Smith Apples, Candied Walnuts,  
Goat Cheese, Lemon Vinaigrette &  
Balsamic Reduction

**\$10**

#### **Southern Caesar**

Romaine, Garlic Butter Cornbread Croutons, Parmesan Cracker and Fried Egg

**\$10**

### Soups

#### **Butternut Squash**

Crème, Micro Greens

**\$6.25/\$8.25**

#### **Soup of the Day**

**Market Price**

### Entrees

#### **Southern Shrimp & Grits**

Blackened Shrimp, Parmesan Cheddar Grits, Andouille Sausage, Charred Peppers,  
Blistered Tomatoes, Smoked Tomato Creole Butter

**\$24**

#### **Pecan Praline Pancakes**

Buttermilk Pancakes topped with Old Fashioned Pecan Praline Sauce,  
Choice of 2 Sides

**\$14**

#### **Pumpkin Spiced French Toast**

Whipped Pumpkin Butter, Pumpkin Seed Brittle, Sea Salt

**\$15**

#### **Chicken & Waffles**

Two Deep Fried Boneless Breasts, Sweet Potato Waffle, Orange Butter and  
Candied Orange Peel, Maple Syrup

**\$20**

## Sweet Potato Pancakes

House-made Sweet Potato Buttermilk Pancakes topped with Fried Cinnamon Sugar Apples Served with Choice of 2 Sides

**\$14**

## Crab Cake Benedict

Lump Crab Cakes, poached Eggs, Biscuit, Old Bay Hollandaise

**\$26**

## Southern Fried Chicken

Buttermilk Fried Chicken (Dark Meat), House made B&B Pickles, Red Beans & Rice, Bacon Braised Kale

**\$21**

## Pimento Cheese and Tasso Ham Frittata

Pimento Cheese, Tasso Ham, Fresh Spinach and Tomatoes

**\$17**

## Banana Nut Bread French Toast

House-made Banana Nut Bread, Nutella, Walnuts, Crème Anglaise, Whipped Cream & Seasonal Berries

**\$15**

## Sandwiches

### Bacon, Egg and Cheese Waffle Sandwich

Chive Waffle, Bacon, Eggs, Cheddar and smoked Gouda cheese  
Choice of 1 Side

**\$16**

## Fried Chicken Biscuit

Buttermilk Fried Chicken Thigh, creamy Sausage Gravy topped with a fried Egg  
Choice of 1 Side

**\$16**

## Scones

### Fresh Baked Scones

~English Golden Raisin  
~Featured Scone of the Month

**\$2.75 ~Plain**

**\$4.75 ~with Choice of Fresh Fruit Jams or Curds,  
and Clotted Cream**

## Sides

Candied Peppered Bacon..... \$4  
Breakfast Sausage..... \$4  
Parmesan Cheddar Grits.....\$7  
Fruit Salad..... \$3  
2 Eggs..... \$4  
Cajun Home Fries..... \$3

## Desserts

**Blanch's Peach Cobbler** ~Vanilla Ice Cream...\$8.50  
**Cranberry Poached Pear** ~Fresh Cranberries,  
Hibiscus Tea, Fall Spices & Nut Brittle.....\$9  
**Sweet Potato Parfait** ~Sweet Potato Mousse,  
Candied Pecans, Gingersnap Crumble & toasted  
Marshmallow Fluff.....\$8

**Tea Inspired Ice Cream Trio** ~3 Flavors of  
Homemade Ice Cream, chosen by Chef Tiera.....\$8  
**Chocolate Decadence** ~Dark Chocolate Cake,  
Hazelnut Ganache, Krispies, Butterscotch.....\$9.50  
**Chocolate Covered Strawberry**.....\$3.25

*Consuming Raw or Undercooked Foods May Increase Your Risk of Foodborne Illness  
Please let your server know of any Allergies or Dietary Restrictions Prior to ordering*

**20% Gratuity will be added to Parties of 5 or More**

*Menu Items and Prices are subject to change*

*Brunch Menu 10/20/2017*