



Serenity Tearoom & Fine Dining Brunch Menu

Saturdays 10AM – 2PM

Appetizers

Fried Green Tomatoes

Cornmeal Crusted Green Tomatoes,
Tomato Onion Jam & Chili Crème

\$10

Blanch's Crab Dip

Lump Crab Meat, Cheddar, Old Bay
Served with Crostini

\$14

Beignets

Powdered Sugar, Pecan Praline Sauce

\$8

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

Fried Green Tomato Salad

Heirloom Tomatoes, Burrata Cheese, Basil
Oil, Mixed Greens, Buttermilk Peppercorn
Ranch Dressing

\$13

Soups

White Chicken Chili

Tortilla Chips, Cheese, Sour Cream

\$7.25/\$9.25

Callaloo

Crab, Thai Chilies, Coconut

\$8.75/\$10.75

Soup of the Day

\$6.25/\$8.25

Entrees

Pecan Praline Pancakes

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

\$14

Sweet Potato Pancakes

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

\$14

Southern Shrimp & Grits

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

\$24

Strawberry Shortcake Waffle

Strawberry Waffle, Cream Cheese Mousse, Golden Oreo Crumble,
Glazed Strawberries

\$15

Crab Cake Benedict

Lump Crab Cakes, Deep Fried Eggs over easy, Biscuit, Old Bay Hollandaise & Crispy Pork Belly

\$26

Pimento Cheese and Tasso Ham Frittata

Pimento Cheese, Tasso Ham, Fresh Spinach and Tomatoes

\$17

Chicken & Waffles

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

\$20

Banana Nut Bread French Toast

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

\$15

Sandwiches

Chicken & Bacon Waffle Sandwich

Choice of Fried or Grilled Chicken Breast, Tomato, Lettuce, Avocado & Cilantro Lime Ranch Served on House-made Bacon Cheddar Chive Waffle & Smokey Potato Chips

\$16

Pork Chop Biscuit

Grilled Pork Chop, Fried Green Tomato, Poached Egg and White Bacon Ranch Gravy Served on a House-made Buttermilk Biscuit with Cajun Home Fries

\$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
Grits..... \$7
Fruit Salad..... \$3
2 Eggs..... \$4
Cajun Home Fries..... \$3

Desserts

Blanch's Peach Cobbler ~Vanilla Ice Cream..\$8.50

Apple Crisp ~Granny Smith Apples, Crumble,
Indian Spiced Chai Tea Ice
Cream.....\$8.50

Chocolate Decadence ~Dark Chocolate Cake,
Hazelnut Ganache, Krispies, Butterscotch.....\$9.50

Chocolate Covered Strawberry.....\$3.25

Mango Panna Cotta ~Hibiscus Sauce, Lemon
Raspberry Macaroon, Krispies.....\$9.50

Tea Inspired Ice Cream Trio ~3 Flavors of
Homemade Ice Cream, chosen by Chef Tiera..\$8

Strawberry Shortcake Cheesecake
~Shortcake Crust, Strawberries.....\$9.50

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 4/2/2017