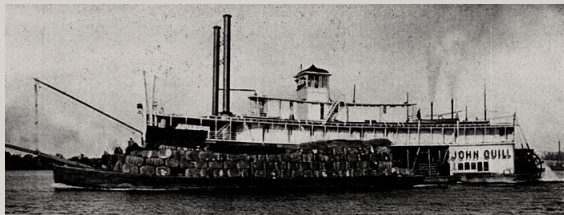


SOUTHERN *National*

GET IT STARTED

- SONAT GRANOLA BOWL**
vanilla rum pineapple, orange blossom honey,
greek yogurt, berries
\$8⁰⁰
-
- GRAPEFRUIT + BOURBON BRAISED PINEAPPLE SALAD**
mint crème fraîche
\$8⁰⁰
-
- HONEYSUCKLE VODKA “CURED” SALMON TOAST**
horseradish beet cream, onions,
capers, goat cheese, boiled egg
\$13⁰⁰
-
- ARUGULA + GOLDEN BEET SALAD**
pickled fennel, toasted pecans, goat cheese,
tarragon & roasted shallot vinaigrette
\$10⁰⁰
-
- PIMENTO CHEESE PLATE**
pickled cauliflower, bacon jam, sesame crackers
\$9⁰⁰



A L A C A R T E

- BREAKFAST POTATOES \$4⁰⁰
- APPLE SMOKED BACON \$4⁰⁰
- CHICKEN SAUSAGE \$4⁰⁰
- KELLY SAUSAGE \$4⁰⁰
- EXTRA SAUSAGE GRAVY \$2⁵⁰
- EXTRA EGG \$1⁵⁰
- PIMENTO CHEESE GRITS \$7⁰⁰
with house bacon jam
- MULTIGRAIN TOAST \$3⁰⁰
with house apple & pear butter
- SHEET PAN BISCUIT + HOUSE JAM \$4⁰⁰
- PECAN WAFFLE OR PLAIN WAFFLE \$7⁰⁰ / \$6⁰⁰

D R I N K S

- JUICE apple, orange or grapefruit \$5⁰⁰
- MIMOSA \$7⁰⁰
- MOËT MIMOSA \$14⁰⁰
- TEA “THYME” \$12⁰⁰
- “JOE + TONIC” \$10⁰⁰
- SONAT BLOODY MARY \$10⁰⁰

TODAY'S LARGER PLATES

- CHEF T'S BUTTERMILK PANCAKES \$8⁵⁰ / 10⁰⁰
short (2) or full stack (3), maple syrup
add blackberry raisin compote - \$1⁵⁰
- OPEN-FACE CHICKEN BISCUIT \$12⁰⁰
soy-glazed fried chicken, pickled okra,
sesame seeds, cranberry jalapeño jam
- COLLARD GREEN SCRAMBLE \$12⁰⁰
three eggs with bacon & green onion;
served with biscuit or toast
- SHEET PAN BUTTERMILK BISCUIT \$8⁰⁰
sausage gravy
- FLORENTINE OMELET \$12⁰⁰
caramelized onion & mushroom, spinach,
goat cheese, tomato
- FRIED EGG “BLT” \$14⁰⁰
truffle mayo, arugula
- THE ORIGINAL “DIRTY SOUTH” \$15⁰⁰
open-faced meatloaf sandwich, pimento
cheese, sautéed spinach, fried egg, bacon,
balsamic bbq sauce
- ONION + MUSHROOM STOUT BURGER \$15⁰⁰
swiss cheese, spicy 360 sauce
- PORK BELLY FRIED RICE BOWL \$19⁰⁰
green onion, peas and broccoli,
cilantro, eggs
- KUNG PAO DUCK CONFIT HASH \$14⁰⁰
diced sweet potatoes, green onion, dried
cranberries, mushrooms, over easy egg
- REGGIE'S ORIGINAL CHICKEN + WAFFLES \$15⁰⁰
maple syrup
- CORNMEAL DUSTED TROUT \$18⁰⁰
stone ground grits, shrimp & mustard
green tomato gravy

We are passionate about serving the highest quality products. Our menus change often for prime seasonability & local sourcing when possible.

Brunch

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.