

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

SMOKED SALMON TOAST

horseradish beet cream, onions,
capers, goat cheese, boiled egg

\$13⁰⁰

ARUGULA + CHICKPEA SALAD

cucumber, mint, sunflower seeds, curry apple
dressing

\$10⁰⁰

PIMENTO CHEESE PLATE

pickled cauliflower, bacon jam, sesame crackers

\$9⁰⁰



A L A C A R T E

BREAKFAST POTATOES	\$4 ⁰⁰
APPLE SMOKED BACON	\$4 ⁰⁰
CHICKEN SAUSAGE	\$4 ⁰⁰
KELLY SAUSAGE	\$4 ⁰⁰
EXTRA SAUSAGE GRAVY.....	\$2 ⁵⁰
EXTRA EGG.....	\$1 ⁵⁰
PIMENTO CHEESE GRITS.....	\$7 ⁰⁰
with house bacon jam	
MULTIGRAIN TOAST	\$3 ⁰⁰
with house apple & pear butter	
SHEET PAN BISCUIT + HOUSE JAM.....	\$4 ⁰⁰
PECAN WAFFLE OR PLAIN WAFFLE	\$7 ⁰⁰ / \$6 ⁰⁰

D R I N K S

JUICE apple, orange or grapefruit	\$5 ⁰⁰
MIMOSA.....	\$7 ⁰⁰
MOËT MIMOSA.....	\$14 ⁰⁰
HAZY AFTERNOON	\$12 ⁰⁰
BITTER MORNING	\$10 ⁰⁰
SoNAT BLOODY MARY.....	\$10 ⁰⁰

TODAY'S LARGER PLATES

SoNAT BUTTERMILK PANCAKES\$8⁵⁰ / \$10⁰⁰
short (2) or full stack (3), maple syrup
add blackberry raisin compote - \$1⁵⁰

STEAK HASH AND FRIED EGG\$15⁰⁰
house potatoes, vegetable medley, mustard
green chimichurri

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, arugula,
goat cheese, tomato

FRIED EGG "BLT".....\$14⁰⁰
truffle mayo, arugula

THE ORIGINAL "DIRTY SOUTH".....\$15⁰⁰
open-faced meatloaf sandwich, pimento
cheese, sautéed arugula, 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.