



Dine In Brunch Menu

Appetizers

Breakfast Fries \$9
Crisp French Fries covered in Country Gravy topped with Crumbled Bacon, Ground Sausage, and Melted Sharp Cheddar Cheese

Pull Apart Monkey Bread \$8
With Arkansas Pecans, Brown Sugar, and Cinnamon

New Orleans Beignets half dozen \$4
Sprinkled with Powdered Sugar dozen \$7

Salads

42 Chopped Cobb Salad \$12
Hand Breaded Chicken, Avocado, Grape Tomatoes, House Bacon, Homemade Pimento Cheese, Boiled Egg, and Honey Balsamic, chopped to order with Fresh Romaine

SSS Smoked Salmon Salad (G) \$14
Cherry Wood Smoked Salmon, Shaved Red Onion, Avocado, Fried Capers, Sliced Red Bell Peppers, and Mixed Greens tossed with Green Goddess Dressing and Curried Pistachios

Entrees

Breakfast Plate \$9
Eggs Your Way, Biscuit & Gravy, and Breakfast Potatoes, with your choice of Bacon or Sausage

Steak and Eggs \$15
Cracked Pepper Seared Flat Iron Steak, Eggs Your Way, and Breakfast Potatoes, with a Biscuit & Gravy

continued



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Shrimp and Grits <i>Cheese Grits, Marinated Shrimp, and Creamy Creole Sauce</i>	\$15
Belgian Waffle or Stack of Pancakes <i>Served with Fresh Berries and Maple Syrup</i>	\$8
Fried Chicken and Waffles <i>Buttermilk Fried Chicken Breast, Maple Syrup, and House Hot Sauce</i>	\$12
Biscuit & Gravy <i>Bakeshop Buttermilk Biscuits topped with Sausage Gravy and a Fried Egg</i>	\$7
Sweet Potato and Kale Hash (V) <i>Caramelized Onion, Peppers, and Mushrooms topped with a Fried Egg</i>	\$10
Eggs Benedict <i>English Muffins, Honey Baked Country Ham, and Poached Eggs, with Hollandaise Sauce</i>	\$13
Southern Crab Benedict <i>Lump Crab Cakes with Poached Eggs and House Hollandaise Sauce</i>	\$14
The Arkansas Traveler Burger <i>Your choice of 1855 Dry Aged Ground Beef, Ground Turkey, Ground Chicken Breast, or Meatless Burger Patty (V) on a Toasted Brioche Bun</i> <i>Your choice of Homemade Pimento Cheese, Swiss, Cheddar, American, or Pepper Jack</i> <i>Served "All the Way" with Leaf Lettuce, Tomato, House Pickles, and Shaved Red Onion</i>	\$12
Add Peppered Candied Bacon	\$2
Add Easy Egg	\$1

continued



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Sides

Breakfast Potatoes (G) (V) \$3
With House Seasoning

Sweet Potato Fries (G) (V) \$4
With Spicy Strawberry Jam or Wasabi Aioli

Seasonal Fruit (G) (V) \$5
Selection based on freshness and seasonality

Side Salad \$5
*Heritage Spring Mix, Shaved Red Onions, Sliced Cherry Tomatoes,
Sliced Cucumbers and choice of dressing*

(G) - Gluten Free

(V) - Vegetarian