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
dozen $7
Sprinkled with Powdered Sugar

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
Dine In Brunch Menu

Shrimp and Grits $15
*Cheese Grits, Marinated Shrimp, and Creamy Creole Sauce*

Belgian Waffle or Stack of Pancakes $8
*Served with Fresh Berries and Maple Syrup*

Fried Chicken and Waffles $12
*Buttermilk Fried Chicken Breast, Maple Syrup, and House Hot Sauce*

Biscuit & Gravy $7
*Bakeshop Buttermilk Biscuits topped with Sausage Gravy and a Fried Egg*

Sweet Potato and Kale Hash (V) $10
*Caramelized Onion, Peppers, and Mushrooms topped with a Fried Egg*

Eggs Benedict $13
*English Muffins, Honey Baked Country Ham, and Poached Eggs, with Hollandaise Sauce*

Southern Crab Benedict $14
*Lump Crab Cakes with Poached Eggs and House Hollandaise Sauce*

The Arkansas Traveler Burger $12
*Your choice of 1855 Dry Aged Ground Beef, Ground Turkey, Ground Chicken Breast, or Meatless Burger Patty (V) on a Toasted Brioche Bun*
*Your choice of Homemade Pimento Cheese, Swiss, Cheddar, American, or Pepper Jack*
*Served “All the Way” with Leaf Lettuce, Tomato, House Pickles, and Shaved Red Onion*

Add Peppered Candied Bacon $2
Add Easy Egg $1

continued
Dine In Brunch Menu

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