Brunch Menu

Appetizers

Made to be shared

Breakfast Fries 12
Crisp French Fries covered in Country Sausage Gravy topped with Crumbled Bacon and Melted Sharp Cheddar

Pull Apart Monkey Bread 15
With Arkansas Pecans, Brown Sugar, and Cinnamon

New Orleans Beignets 6
half dozen
dozen 10
Sprinkled with Powdered Sugar

Salads

42 Chopped Cobb Salad 14
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) 16
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 12
Eggs Your Way, Biscuit & Gravy, and Breakfast Potatoes, with your choice of Bacon or Sausage

Steak and Eggs 20
Cracked Pepper Seared Flat Iron Steak, Scrambled Eggs, and Breakfast Potatoes, with a Biscuit & Gravy

Shrimp and Grits 18
Andouille Sausage and Smoked Gouda Grits, Marinated Shrimp, with Creole Cream

Fried Chicken and Waffle 16
Buttermilk Fried Chicken Breast, Maple Syrup, and House Hot Sauce

Biscuit & Gravy 10
Bakeshop Buttermilk Biscuits topped with Sausage Gravy and a Fried Egg
### Brunch Menu

**Belgian Waffle or Buttermilk Pancakes (V)**
*Fresh Berries, Cream, and Maple Syrup*

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

**Eggs Benedict**
*English Muffins, Honey Baked Country Ham, and Poached Eggs, topped with House Hollandaise*

**Southern Crab Benedict**
*Lump Crab Cakes and Poached Eggs topped with House Hollandaise*

**The Arkansas Traveler Burger**
*Your choice of 1855 Dry Aged Ground Beef, Ground Turkey, or Meatless Burger Patty (V) on a Toasted Brioche Bun*
*Your choice of Homemade Blue 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

Add Easy Egg

**Sides**

**Breakfast Potatoes (G) (V)**
*With House Seasoning*

**Sweet Potato Fries (G) (V)**
*With Spicy Strawberry Jam or Wasabi Aioli*

**Seasonal Fruit (G) (V)**
*Selection based on Freshness and Seasonality*

**Side Salad**
*Heritage Spring Mix, Shaved Red Onions, Sliced Cherry Tomatoes, Sliced Cucumbers, and your Choice of Dressing*

(G) - Gluten Free

(V) - Vegetarian

For parties of five or more, a 23% service charge will be added and separate checks are not allowed. Our split plate charge is $8.