

Brunch Menu

Appetizers Made to be shared		
Breakfast Fries Crisp French Fries covered in Country Sausage Gravy topped with Crumbled Bacon and Melted Sharp Cheddar		12
Pull Apart Monkey Bread With Arkansas Pecans, Brown Sugar, and Cinnamon		15
New Orleans Beignets Sprinkled with Powdered Sugar	half dozen dozen	6 10
Salads		
42 Chopped Cobb Salad Hand Breaded Chicken, Avocado, Grape Tomatoes, House Bacon, Homemade Pimento Cheese, Boiled Egg, and Honey Balsamic, chopped to order with Fresh Romaine		14
SSS Smoked Salmon Salad (G) 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		16
Entrees		
Breakfast Plate Eggs Your Way, Biscuit & Gravy, and Breakfast Potatoes, with your choice of Bacon or Sausage		12
Steak and Eggs Cracked Pepper Seared Flat Iron Steak, Scrambled Eggs, and Breakfast Potatoes, with a Biscuit & Gravy		20
Shrimp and Grits Andouille Sausage and Smoked Gouda Grits, Marinated Shrimp, with Creole Cream		18
Fried Chicken and Waffles Buttermilk Fried Chicken Breast, Maple Syrup, and House Hot Sauce		16
Biscuit & Gravy Bakeshop Buttermilk Biscuits topped with Sausage Gravy and a Fried	Egg	10
Belgian Waffles or Buttermilk Pancakes (V) Fresh Berries, Cream, and Maple Syrup		12



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Sweet Potato and Kale Hash (V) Caramelized Onion, Peppers, and Mushrooms topped with a Fried Egg	14
Eggs Benedict English Muffins, Honey Baked Country Ham, and Poached Eggs, topped with House Hollandaise	16
Southern Crab Benedict Lump Crab Cakes and Poached Eggs topped with House Hollandaise	18
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	14
Add Peppered Candied Bacon Add Easy Egg	2
Sides	
Breakfast Potatoes (G) (V) With House Seasoning	5
Sweet Potato Fries (G) (V) With Spicy Strawberry Jam or Wasabi Aioli	6
Seasonal Fruit (G) (V) Selection based on Freshness and Seasonality	6
Side Salad Heritage Spring Mix, Shaved Red Onions, Sliced Cherry Tomatoes, Sliced Cucumbers, and your Choice of Dressing	6

(G) - Gluten Free (V) - Vegetarian

For parties of five or more, a 23% service charge will be added and no separate checks, please. Split plate charge: \$8.

Items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.