

# LAURA LEE'S

BRUNCH

## BRUNCH

Omelet du Jour, Hollandaise\* \$12 *gf*

Fried Oyster Eggs Benny, Homemade English Muffin, Asparagus, Hollandaise\* \$15

Summer Veggie & Potato Hash, Sunny Eggs, Tomato Hollandaise\* \$12 *v/gf*

Vegan "Omelet", Chickpea Crêpe, Sautéed Veggies, Salsa Verde \$12 *vegan/gf*

Steak 'n' Eggs, French Fries, House Steak Sauce\* \$16 *gfo*

Fried Chicken Platter (serves two), Biscuits, Hushpuppies, Assorted Sauces \$22

Double Cheeseburger, Kewpie Mayo, Pickles, Fried Egg, Fries\* \$13

Deep Fried Crab Cake Sandwich, Remoulade, Creamy Coleslaw, Fries \$16

Manakintowne Greens Salad, Caesar Dressing, Croutons \$8 *gfo*

Fried Oatmeal, Bacon, Maple Syrup, Fried Egg\* \$11 *gf*

Fruit & Yogurt, Savory Granola \$7 *v/gf*

Chocolate Chip Pancakes, Maple Syrup, Whipped Honey Butter \$10 *v*

Vegan Crêpe with Berry Compôte & Powdered Sugar \$10 *vegan/gf*

## À LA CARTE

Biscuits (2) \$2 *v*

Sausage Gravy \$2

Bacon \$2.50 *gf*

Eggs Any Way\* (2) \$2.50 *v/gf*

English Muffin & Jam \$2.50 *v*

Stewed Apples \$2.50 *v/gf*

Disco Fries \$6

*gf= gluten free*

*v=vegetarian*

*gfo= gluten free option available*

## DRINKS

○ **Classic Mimosa** \$8 / **Bloody Mary** \$8

○ **Second Breakfast** \$10

*Blackstrap Rum, Rye,  
Maple Syrup, Whole Egg\**

○ **Tea & Oranges** \$10

*Gin, House Orangecello, Black Tea,  
Orange Marmalade, Lemon, Soda*

○ **Palermo** \$10

*Belle Isle Ruby Red, Aperol, Mezcal,  
Galliano, Grapefruit, Lime, Soda*

○ **Charisma Check** \$10

*Belle Isle Blood Orange, Rye Whiskey,  
Hazelnut, Lemon, Simple*

○ **Weekend Remedy** \$10

*Belle Isle Honey Habañero, Lime,  
Green Chartreuse, Ginger*

*\*These items prepared raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*