

LAURA LEE'S

BRUNCH

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

Fried Oyster Eggs Benny, English Muffin, Brussels Sprouts, Hollandaise* \$15

Autumn Veggie Hash, Byrd Mill Grits, Sunny Eggs, Hollandaise* \$12 *v/gf*

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

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

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

Double Cheeseburger, Kimchi Mayo, Pickle, Fried Egg, Fries* \$13

Deep Fried Crab Cake Sandwich, Remoulade, Brussels Sprout Slaw, Fries \$16 *gfo*

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*

Cheese Grits \$2 *v/gf*

English Muffin & Jam \$2.50 *v*

Disco Fries \$6

gf= gluten free

v=vegetarian

gfo= gluten free option available

vo=vegetarian option available

DRINKS

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

o **Second Breakfast** \$10

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

o **Tea & Oranges** \$10

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

o **Palermo** \$10

*Belle Isle Ruby Red, Aperol, Mezcal,
Licor 43, Grapefruit, Lime, Soda*

o **Charisma Check** \$10

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

o **Weekend Remedy** \$10

*Belle Isle Honey Habanero, 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.*