

LAURA LEE'S

BRUNCH

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Eggs Benedict du Jour, Biscuits, Asparagus, Soft Eggs, Hollandaise* \$13
Huevos Rancheros, Grits, Ranchero Sauce, Lime Crema, Soft Eggs, Avocado* \$12 v
Omelet du Jour, Hollandaise* \$12 gf
Vegan Omelet, Chickpea Crêpe, Sautéed Veggies, Salsa Verde \$12 *vegan/gf*
Steak 'n' Eggs, Fries, House Steak Sauce* \$15 *gfo*

Fried Chicken Platter (serves two), Biscuits, Hushpuppies, Assorted Sauces \$20
Country Fried Pork, Potato Salad, Fried Egg* \$13 gf
Double Cheeseburger, Kimchi Mayo, Pickle, Fried Egg, Fries* \$13
Deep Fried Crab Cake Sandwich, Remoulade, Creamy Coleslaw, Fries \$16 *gfo*
Smoked Fish Salad, Greens, Cumin-Lime Vinaigrette \$12 gf

Fried Oatmeal, Bacon, Maple Syrup, Fried Egg* \$10 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 \$2.50 *v/gf*
Toast & Jam \$2 v
Avocado Toast, Tomato Jam \$6v
Fries \$2.50 *v/gf*

gf= gluten free

v=vegetarian

gfo= gluten free option available

vo=vegetarian option available

DRINKS

- Classic Mimosa \$7
- Bloody Mary \$7
- Daily Spritz \$9
- The Dude \$9
Belle Isle Coffee, Smith & Cross Rum, Walnut Liqueur, Cream
- Clockwork Orange \$9
Tequila, Orange Juice, Lime, Coconut
- Weekend Remedy \$9
Honey Habanero Moonshine, Green Chartreuse, Lime, Spicy Ginger
- Drunken Arnie \$9
Bourbon, Lemonade, Iced Tea, Mint

*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.