



Brunch

served Sunday 10am - 2pm

Executive Chef Jeremy Esterly

SALADS AND ADD ONS

MEZZA LUNA

cumin carrots, feta,
cucumbers, cherry tomatoes,
radishes, sherry vinaigrette 11

TOMATO SALAD

beefsteak tomato, corn &
lady pea balsamic vinaigrette,
fried okra, bacon, chive aioli

8/1

inspired by Hot n' Hot

GRILLED CHICKEN 5

GRILLED SHRIMP 8

GRILLED SALMON 10

SANDWICHES

BREAKFAST

SANDWICH

one egg, choice of meat,
cheese 9

CHICKEN BISCUIT

bacon jam, sausage gravy,
fried egg 15

BREAKFAST BURGER

apple-wood smoked

bacon, fried egg 15

*choice of fruit /potatoes

BEVERAGES

COFFEE 2

ICED TEA 2

COKE, DIET COKE, SPRITE 2.5

ORANGE JUICE 2.5

CRANBERRY 2.5

COCKTAILS

MIMOSA 5

BLOODY MARY 7

CRANBERRY 7

GREYHOUND 7

TEQUILA SUNRISE 6

SHARED PLATES

MEZZA LUNA BEIGNETS

pomegranate molasses,
honey butter 12

BREAKFAST PIZZA

sausage gravy, bacon, soft
scrambled eggs, cheddar 14

BANANAS FOSTER

MONKEY BREAD

Sauteed Bananas

with a caramel

glaze 10

HOUSE SPECIALTIES

FRENCH TOAST

Fruit Compote, Spiked Maple Syrup 11

BREAKFAST CARBONARA

pasta, eggs, bacon, peas and Parmesan cheese 11

BREAKFAST PLATTER

2 eggs, bacon, sausage, fruit salad, potatoes and
biscuit 13

SHRIMP & GRITS

haricot vert, tomato, capers, lemon beurre blanc 13

EGGS BENEDICT

capicola, served with hollandaise, potatoes 13.00

rosemary potatoes, hollandaise 13

STEAK AND EGG HASH

grilled steak served with a poached egg, over herb

roasted potatoes, topped with hollandaise 21

BISCUITS AND GRAVY PLATTER

classic sausage gravy over a split biscuit served
with your choice of meat and potatoes 12

ALA CARTE

HAM & CHEESE OMELET 13*

VEGETABLE OMELET 11

EGG ANY WAY 3

BACON 5

SAUSAGE 5

CAPICOLA HAM 5

POTATOES 3

GRITS 3

BISCUIT 3

SEASONAL FRUIT 3

* 20% gratuity will be added to parties of 10 or more* -o complimentary mimosa with specialty purchase