

“Meet Me at Martins” for Sunday Brunch

Sunday, March 4, 2018

Our local partners: At Last Farms (Warren County),
Kin Growers (Rolling Fork), Country Pleasin' (Florence)

Scrambles:

Served with Cheese Grits, Roasted Potatoes, Fruit

V Migas Scramble: Tex-Mex style with peppers, onion, tomato, shredded cheese, and tortilla strips. Topped with chipotle ranch and avocado. \$12

Mediterranean Scramble: With Genoa salami, ham, mozzarella and provolone. Topped with Feta and our house made olive salad. \$12

Costa Rican Scramble: With black beans and rice, diced ham, tomato salsa and avocado slices. \$12

Benedicts:

Served with Cheese Grits, Roasted Potatoes, Fruit

Classic Eggs Benedict: House made English muffin, grilled ham, poached eggs and hollandaise sauce. \$11

V Green Curry Benedict: House made English Muffins, topped with perfectly poached eggs, green curry and hollandaise. With grits, potatoes or fruit. \$12 Add Shrimp +\$3

Martin Chef: Chicken, ham, cheddar, Swiss, tomatoes and red onions. \$10

Chicken Salad Croissant: Our delicious chicken salad with lettuce and tomato. \$11

Hot Chicken Tamale Pie: Mexican cornbread crust with shredded chicken, cheddar cheese and enchilada sauce. With fruit. \$12

Grilled Pork Chop: Guinness brined boneless chop over seasoned smoky sweet potatoes. \$13

Specials:

Tuscan Breakfast Casserole: Italian sausage, sun dried tomatoes, Parm and Motz. With fruit. \$10

Grillades and Grits: A New Orleans specialty. Thinly sliced pork braised in a rich brown tomato gravy served over grits. \$10

V Bananas Foster French Toast: Sliced banana sautéed with brown sugar, butter and rum over croissant French Toast. \$10

Pancakes: With Bacon. \$10

V Crustless Quiche: Ham, green bell peppers, onions, cheddar. \$11

V Baked Oatmeal: Steel cut oats baked with dried cranberries, raisins topped with nuts. \$10

The Brunch Burger: With Mozzarella, Bacon and lettuce. Served with Cheese Grits or Roasted Potatoes \$10 Over Easy Egg + \$2

A la carte:

Soup of the Day: Cup \$5 Bowl \$6

Bacon or Country Pleasin' Sausage \$3.5 V Fruit \$3 VGrits \$3 VGarden Salad \$5

Juices: Orange, Apple, Cranberry, Cranberry-Grape, Tomato \$3

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially with certain medical conditions. Our kitchen is not a gluten free facility.

Brunch Libations:

Mimosas: Prosecco and OJ \$8

Bellini: Prosecco and Peach Nectar \$8

Mimosas for the Table: Bottle Prosecco and OJ \$20

Bloody Mary: Made with Titos \$8

Screwdriver: Made with Titos \$7

Martin's Milk Punch: With Wild Turkey American Honey \$7

White Russian: Titos, Kahlua, Kin Grower's Milk \$7

Breakfast Stouts and Porters: On Tap: Southern Tier Thick Mint, Lucky

Town Hot Coffee, Mighty Miss Pace Porter

In Cans: Wiseacre Gotta Get Up to Get Down

Coffee and Tea \$2 Kin Growers Milk \$2