



**“Meet Me at Martins” for Sunday Brunch**  
**Sunday, March 25, 2018**

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

**Today: Featuring Carona Farms Strawberries**

**Eggs:**

*With Cheese Grits, Roasted Potatoes, or, 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

**Classic Eggs Benedict:** Croissant muffins, grilled ham, poached eggs and hollandaise sauce. \$11

**V Creole Benedict:** Croissant muffins, topped with perfectly poached eggs, sauce picante and hollandaise. \$12 Add Shrimp +\$3

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

**Pot Roast:** Falling apart beef in a thick gravy with carrots over mashed potatoes. \$1

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

**Specials:**

**V French Toast with Fresh Strawberries:** Thick sliced house made toast dipped and sautéed to perfection covered with fresh strawberries. \$12

**Strawberry Spinach Salad:** Baby spinach, Carona Farms strawberries, sunflower, buckwheat, and pea shoots, bacon and red onions with a Raspberry Vinaigrette. \$10

**Sausage and Egg Crepe:** With a tangy beer-cheese sauce. \$10

**V Crustless Quiche:** Broccoli, Bell peppers, Onions, Cheddar. \$11

**Pancakes:** With Bacon. \$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    **V**Grits \$3    **V**Garden 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

*Strawberry Muddle:* Strawberries, Lemon, Prosecco \$8

*Bloody Mary:* Made with Titos \$8

*Screwdriver:* Made with Titos \$7

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

*Breakfast Stouts and Porters:* On Tap: Southern Tier Thick Mint,  
Slowboat Dairy of a Madman

In Cans: Wiseacre Gotta Get Up to Get Down

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