**“Meet Me at Martins” for Sunday Brunch**

**August 2018**

Our local partners: At Last Farms (Warren County),

Kin Growers (Rolling Fork), Country Pleasin’ (Florence)

**Specials:**

**Eggs Ole:** Eggs cooked to order over cheesy grits with avocado slices. With pineapple salsa. $10

**V Pineapple Upside Down Pancakes**: With caramelized pineapple and a cherry. $10

**Ol’ Fashion Breakfast:**  Two eggs your way, bacon, cheese grits, and toast. $7

**Benedicts:**

*Choice of Cheese Grits, Roasted Potatoes, Fruit Salsa*

**Classic:** House made English muffin, savory grilled ham, poached eggs and our hollandaise sauce. $11

**V Green Curry:** English Muffins, topped with poached eggs, green curry and our tasty hollandaise. $12 Add Shrimp +$3

**Creole Benedict:** Garlic buttered baguette topped with poached eggs, sauce piquant and remoulade. $12 Add Shrimp +$3

**Scrambles:**

*Choice of Cheese Grits, Roasted Potatoes, Fruit Salsa*

**V Migas Scramble:** Tex-Mex style peppers, onion, tomato, shredded cheese, and crispy corn 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, warm tomato salsa and avocado slices. $12

**Crustless Quiche:** Red, and yellow bell peppers, sausage, onions, MontereyJack, cheddar. Served with a garden salad. $11

**V French Toast with Blackberries:** Made with croissants for extra richness. Topped with whipped cream. $10

**Buttermilk Pancakes**: With Bacon. $10

**The Brunch Burger:** With Mozzarella, Bacon and lettuce. Choice of Cheese Grits, Fruit Salsa or Roasted Potatoes $10 Over Easy Egg + $2

**Chicken Salad Wrap**: Our delicious chicken salad, lettuce and tomato in a whole wheat wrap with a garden salad. $11

**Martin Chef Salad**: Ham, Chicken, Swiss, Cheddar, Tomato, Cucumber, Crunchy Greens. $10

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

A la carte: Soup of the Day: Cup $5 Bowl $6 Eggs $2 Bacon or Country Pleasin’ Sausage $3.5 **V**Fruit Salsa $3 **V**Cheese Grits $3 **V**Garden Salad $5

 ***Gratuity may be assessed for parties of six or more.***

***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:* Tott’s and OJ $8

*Bellini:* Tott’s and Peach Nectar $8

*Mimosas for the Table:* Bottle of Tott’s and OJ $20

*Bloody Mary:* Made with Titos $8

*Screwdriver:* Made with Titos $7

*Martin’s Milk Punch:* Milk with Wild Turkey American Honey $8

*Honeybubbles:*  Cathead Honeysuckle with lemon topped with Bubbly $8

*Breakfast Stout on Tap:* Founder’s Breakfast Stout

Coffee and Tea $2 Kin Growers Milk $2

Juices: Orange, Apple, Cranberry, Grape, Black Cherry-Grape $3

***Dessert*:**

*Orange Coconut Baby C*a*ke* $4

*Strawberries and Cream Pie* $5