

Black Friday Brunch: A Menu Sampling

From our Thursday/Friday Mornings at Martin's Menu:

Biscuit Board: Cornmeal Cheese Biscuit, Brauernbrot toast, whipped pimento cheese, ham, jam, brunch butter \$8.15

V Power parfait: Honey almond granola, housemade yogurt, fruit. \$5.15

V Mediterranean Bowl: Spinach, cucumber, pickled red onion, sun dried tomato, feta, couscous, fresh mint, black olive vinaigrette. \$8.15

From our all day menu:

**Served with roasted sweet potatoes or tortilla chips.

Classic Burger: Lettuce, tomato, red onion, pickle, mayo. \$9.79**

V Veggie Burger: House made with brown rice and lentils. Lettuce, tomato, house pickles, mustard. \$8.95**

2x2: Ham, cheddar, chicken, Swiss, banana peppers, sun dried tomato mayo on Focaccia. (Pressed) \$10.15**

Cherry St Muffalini: Genoa salami, ham, mozzarella, olive salad on Focaccia. (Pressed.) \$10.15**

Try a Combo for \$10.25

Half Sandwich Cup of Soup

Martin Chef: Ham, chicken, Swiss, cheddar, tomato and red onion. \$10.35

Soup: Cup \$5.15 Bowl \$6.15

Side Choices:

Grits Roasted Sweet Potatoes Applesauce
Soup of the Day+\$2 Garden Salad +\$2

A la carte:

From our Saturday Fiesta Brunch Menu:

Abuelos Amigo: Roasted Sweet Potatoes topped with Three Cheese Blend and Red or Green Chile Sauce, Country Pleasin Green Onion Sausage, Chorizo, Fresh tomato. Eggs scrambled or fried. \$9.25

V Abuelos Verde: Roasted Sweet Potatoes topped with Three Cheese Blend and Red or Green Chile Sauce, Sautéed Mushrooms, Onions, Bell Peppers, Fresh Spinach, Diced Tomato \$8.25

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

From our Sunday Brunch Menu:

Mediterranean Omelette: Genoa salami, ham, and mozzarella. Topped with Feta, olive salad. Served with roasted sweet potatoes. \$12

Shrimp and Grits: NOLA style. Spicy and buttery Gulf Coast Shrimp. Over creamy yellow grits. \$10.15 Add Mississippi Country Pleasin: Green Onion Sausage. \$2

Grillades: A New Orleans specialty. Pork braised in a rich brown tomato gravy served over grits. \$10

Ol' Fashion Breakfast: Two eggs your way, bacon, grits, toast. \$8

Crustless Quiche: Sausage, peppers, onions, Swiss, parmesan and cheddar. Served with a side. \$11

Bacon or Sausage patties \$3.5 V Eggs \$2
V Cucumber Salad \$3 V Applesauce \$3
V Roasted Sweet Potatoes \$3 V Grits \$3

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: Prosecco and OJ \$8
Bellini: Prosecco and Peach Nectar \$8
Bloody Mary: Made with Titos \$8
Screwdriver: Made with Titos \$7
Martin's Milk Punch: With Wild Turkey American Honey. \$7
Holiday Coconut Cooler: Coconut Rum, Coconut Milk, Lime. \$7
The Ambassador: Maker's Mark, Crème de Cassis, Cider, Ginger Beer \$9
Breakfast Stouts and Porters: On Tap: Terrapin Moo Hoo,
Oskar Blues Death by Coconut
In Cans: Wiseacre Gotta Get Up to Get Down
Mimosas for the Table: Bottle Prosecco and OJ \$20
Coffee and Tea \$2 Kin Growers Milk \$2

Stout Ice Cream Floats:

Terrapin Moo Hoo with Chocolate Chip Cookie Dough Ice Cream