



Meet Me at Martin's for Brunch Holidays December 2019

Holiday Treats

VEggnog French Toast: Topped with whiskey sauce. \$10

Gulf Coast Benedict: Shrimp cake with poached eggs. Roasted red pepper remoulade. Choice of sides. \$11

VMiser Wot (Ethiopian Spiced Lentils): Very spicy! Topped with baked egg. \$10

Scrambles and Omelettes:

With Side Choice

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

Mediterranean Omelette: With Genoa salami, ham, mozzarella and provolone. Topped with Feta, olive salad. \$12

Texas Omelette: Filled with cheddar, jalapenos, peppers and onions. Topped with chili. \$12

Buttermilk Pancakes: Tall(3) \$7; Short(1) \$3

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

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

Esplanade Chicken: Grilled chicken with Creole Cream Sauce, Country Pleasin' Green Onion Sausage and mushrooms. Side salad. \$12.79

Side Choices:

Rosemary Collards
Roasted Sweet Potatoes
Soup of the Day+\$2

Grits
Applesauce
Garden Salad +\$2

Benedicts

With Side Choice

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

Creole Benedict: Grilled grits cake topped with poached eggs, sauce piquant and remoulade. \$12

V Garden Stack: Poached eggs on Creamed Spinach Madeline Cakes. Roasted red pepper hollandaise. \$11

Buttermilk Pancakes: Tall stack of 3: \$7;
Short stack of 1: \$3

The Monte Cristo: Grilled cheese sandwich cooked French toast style stuffed with Swiss, ham and strawberry jam. Choice of side. \$11

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

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

The Brunch Burger: Mozzarella, Bacon and lettuce. Choice of sides. \$10 Over Easy Egg + \$2

A la carte: Soup: Cup \$5 Bowl \$6

Bacon or Sausage patties \$3.5 **V** Eggs \$2

V Rosemary Collards \$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.

Meet Me at Martin's for Brunch

Brunch Libations:

Bloody Mary: Made with Titos Vodka \$8

Mimosa: Sparkling Wine and OJ \$8

Bellini: Sparkling Wine and Peach Nectar \$8

Mimosas for the Table: Bottle of Sparkling Wine and OJ \$24

Screwdriver: Made with Titos \$7

Bloody Maria: Made with Tequila \$8

Tiki Sangria: Tropical Red \$6.75

Sangria to Share: Carafe of Red Sangria \$20.25

Ask about our Sours...

Try a Cider (Bottles/Cans)

Strongbow (Apple) \$4

Woodchuck Pearsecco \$4 (If you like Prosecco you'll love this)

Breakfast Beer:

(Draft) Founder's Breakfast Stout \$5.75

(Can) Wiseacre Gotta Get Up to Get Down Stout \$4

(Draft) Parish Berserker Mode Porter \$6

Add some kick to your coffee \$4

Cathead HooDoo Chicory Liqueur

Kahlua Coffee Liqueur

Coffee and Tea \$2

Prairie Farms Milk \$2

Juices: Orange, Cranberry, Grape

**We will be open for brunch each day the week between the
Holidays:**

December 26 through December 31.