



**FEATURED DRINKS**

<b>MIMOSA</b>	<b>7</b>
MAKE IT BOTTOMLESS—PER PERSON (2-HOUR LIMIT)	<b>20</b>
<b>COFFEE</b>	<b>3</b>
<b>TEA</b>	<b>3</b>
<b>COKE</b>	<b>3</b>
<b>DIET COKE</b>	<b>3</b>
<b>COKE ZERO</b>	<b>3</b>
<b>SPRITE</b>	<b>3</b>
<b>FEVER TREE GINGER BEER</b>	<b>4</b>
<b>CHOCOLATE MILK</b>	<b>3</b>

**FULL BEER & WINE LIST IS ALSO AVAILABLE! SEE REVERSE**

**BRUNCH FAVORITES**

**EGGS BENEDICT 16** sub short rib +10

a brunch classic— poached eggs, english muffin, canadian bacon, rob’s hollandaise, chive, home fries

**CHICKEN & WAFFLES 17**

sugar-crusted belgian waffle, boneless fried chicken breast, maple syrup, chive cream cheese

**BRUNCH BURGER 17** applewood-smoked bacon +3

brioche bun, cheddar, pickle, tomato, shredded lettuce, garlic aioli, fried egg upon request , side fries

**FRENCH TOAST 9**

griddled thick-cut egg bread dipped in a citrus-infused custard, maple syrup

**RESTORATION CLASSIC BREAKFAST 13**

2 eggs any style, bacon or sausage, 2 slices toast or english muffin

**COUNTRY BREAKFAST 12**

fresh house-baked biscuits, country cream gravy, bacon, home fries - a southern classic!

**SHRIMP AND GRITS 19**

cheddar grits, tiger shrimp, louisiana hot sausage, lobster cream reduction

**STEAK AND EGGS 29**

filet mignon, bearnaise, two eggs your way, home fries

**COUNTRY FRIED STEAK 17**

“chicken fried” steak, country gravy, two eggs your way, fresh-baked biscuits

**LIGHTER FARE**

**STEEL-CUT OATMEAL 8**

**YOGURT & BERRIES 6**

**SIDES**

**2 EGGS YOUR WAY 2**

**SAUSAGE LINKS 3**

**APPLEWOOD-SMOKED BACON 3**

**HOME FRIES 3**

**BERRIES 3**

*maximum 2 split checks per party + 20% gratuity added to parties of 6 or more we prepare our food from scratch daily. if you have any allergies, please alert your server as not all ingredients are listed. consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*