

BRUNCH

***OYSTERS ON THE HALF SHELL: \$market price**
served with celery vinegar and house-made hot sauce

HOUSEMADE GRANOLA \$6
yogurt, honey, seasonal fresh fruit

***SHRIMP & GRITS \$16**
spicy tomato sauce, chorizo, poached eggs

***FRIED GREEN TOMATO BENEDICT \$12**
butter milk biscuit, poached eggs, smoked ham, mustard bearnaise, hash browns

***FRIED CHICKEN BENEDICT \$14**
butter milk biscuit, poached eggs, country sausage gravy, hash browns

FRIED OYSTERS \$16
logan turnpike grits, sauteed greens, vidalia onion tarter

***GEORGIA TROUT AND EGGS \$15**
cornmeal dusted trout, eggs sunny side up, logan turnpike grits, roasted tomato bearnaise

OMELETTE \$11
chef's choice, hash browns or logan turnpike grits

BUTTERMILK PANCAKES \$9
three huge buttermilk pancakes, maple syrup

***AMERICAN BREAKFAST \$10**
two eggs any style, garlic & sage sausage or applewood smoked bacon, hash browns or logan turnpike grits

BELGIAN WAFFLE \$9
brown sugar butter, maple syrup

BRIOCHE FRENCH TOAST \$11
home made brioche, fruit compote, brown sugar butter, candied pecans

***CORNERED BEEF HASH \$12**
two eggs sunny side up, peppers, onions, horseradish sauce

LUNCH FARE

WEDGE SALAD \$9
local head lettuce, buttermilk dressing, cucumber, dill, bacon, red onion

CHICKEN SALAD PLATE \$12
mixed greens, house b&b pickles, seasonal fruit, toast

THE "BOSS" BURGER \$13
grass-fed beef, american cheese, local lettuce, b&b pickles, russian dressing

TURKEY COBB SALAD \$12
house roasted turkey, red onion, bacon lardons, hard boiled eggs, cherry tomatoes, avocado, classic vinaigrette

BRUNCH DRINKS

THE NEW PARISH BLOODY \$8.5
house-blended bloody mary mix, cathead vodka

IN COLD BLOOD SCREWDRIVER \$9
absolut, blood orange puree

PIMM'S CUP \$9
pimm's no 1, fresh lemon, ginger ale, cucumber

DESSERT

CHOCOLATE BROWNIE SUNDAE - \$7
chocolate sauce, vanilla cream

CHOCOLATE CROISSANT BREAD PUDDING - \$7
toffee sauce, vanilla cream

{ SUMMER
2014 }