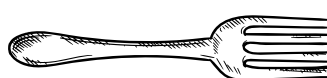


SATURDAY
NOVEMBER 20th
11:30AM - 1:30PM
SHOW STARTS AT 12:00PM



PUTTING ON THE GLITZ DRAG BRUNCH

FOOD MENU



- BACON-WRAPPED DATES**  **\$11.00**
bacon, medjool dates, goat cheese, marcona almond, rosemary honey
- WARM MARINATED OLIVES**   **\$7.00**
Castelvetrano olives, lemon zest, garlic over a bed of arugula with balsamic reduction
- OLIVE TAPENADE BOARD**  **\$9.50**
grilled bread, Castelvetrano olives, goat cheese, garlic, olive oil, maldon salt
- SMOKED SALMON BOARD** **\$16.00**
grilled bread, cream cheese, capers, red onion
- SPICED WINE-POACHED PEAR SALAD**   **\$13.00**
poached pear, arugula, radish, pistachio, cranberries, pear vinaigrette
- add gorgonzola or goat cheese \$2.00
- SHRIMP ARTICHOKE SALAD**  **\$16.50**
gulf shrimp, vinaigrette, grilled artichoke, arugula, capers, red onion
- BISCUITS & GRAVY** **\$9.00**
homemade butter biscuit, country sausage gravy
- SHRIMP & GRITS** **\$18.50**
Geechie Boy white cheddar grits, low country roux, andouille

SANDWICHES & MORE



BREAKFAST SANDWICHES

hearty sandwiches made with homemade butter biscuits or a local croissant

- Egg & Cheese** **\$5.00**
Bacon, Egg & Cheese **\$6.00**
Sausage, Egg & Cheese **\$6.00**
Ham, Egg & Cheese **\$6.00**

+ \$1 for croissant / + \$1 Florentine-style egg

- ARTISAN'S AVOCADO TOAST** **\$9.00**
one whole fresh avocado, tomato & basil salad, toasted butter croissant

- FRITATTAS** **\$8.00**
served with mixed greens with simple vinaigrette
Options include:

- Spinach, mushroom & gouda**
Bacon, spinach & gruyere
Caprese (tomato, basil, mozzarella)

- CINNAMON ROLL** **\$5.00**
warm house-made cinnamon roll with vanilla icing

SIDES

- BACON** **\$4.00**
KIELBASA SAUSAGE **\$4.00**
TOAST (COUNTRY BREAD) **\$2.50**