

ALLIGATOR SOUL MOTHERS DAY BRUNCH

Sunday, May 11th 10am-3pm

All of today's brunch selections include a mixed
pastry basket, entrée, and choice of dessert.
Your choice of bottomless coffee, tea, soda, or juice

Three course meal \$14.95

MONTE CRISTO SANDWICH

Thick cut pan-fried sourdough stuffed with blackened ham and turkey covered in
smoked Gouda cheese.

Served with powdered sugar and raspberry jelly

CINNAMON AND RASPBERRY PAIN PERDUE

A pillow like southern French toast stuffed with whipped cream and raspberries.

Choice of bourbon caramel or maple pecan syrup

SOUTHERN EGGS BENEDICT

Thick cut blackened ham over rosemary biscuits, topped with poached eggs and
béarnaise sauce.

EGGS LOUIS ARMSTRONG

Tender smoked Pork & Potato hash cakes with poached eggs and creamy
béarnaise sauce

ST. ANDREW SAVORY BREAD PUDDING

A savory take on a soul classic combines wild mushrooms and andouille sausage
in a fluffy bread pudding topped with poached eggs and hollandaise

Three Course Meal \$19.95

IRON SEARED BEEF SIRLOIN- STEAK AND EGGS

Done up your way over creamy smoked Gouda cheese and thyme grits crowned
with a grilled red pepper butter and roasted garlic brown pan gravy

CRAB AND GRUYERE CHEESE PAIN PERDUE

Thick cut southern style savory French toast with Dungeness crab smothered in a
creamy cheese sauce with pecan crusted bacon

BLACKENED RED SNAPPER

Served over crispy fried lyonnaise potatoes with caramelized onions with veggies
topped with poached eggs and béarnaise sauce