



## ENTRÉES

### PAIN PERDU

Rum caramel crusted French toast, topped with Bananas foster sauce and candied pecans.

... 12 ...

### EGGS SARDOU

Poached eggs nested in artichoke bottoms on creamed spinach and topped with Hollandaise sauce. Served with skillet potatoes and Conecuh bacon.

... 14 ...

### EGGS Á LA BAMA

Fried green tomatoes topped with grilled Conecuh sausage, fried eggs and Junkanoo sauce, (a Conecuh bacon and sausage spiked white cheese sauce) served with skillet potatoes and creamy white cheddar, stone ground grits.

... 14 ...

### STEAK PALOMINO & EGGS

Thin pounded sirloin steak, high temp grilled instead of seared, topped with onion lime mojo, with a side of skillet potatoes, or creamy white cheddar, stone ground grits served with two eggs over easy.

... 16 ...

### 3 EGGS & 3 SIDES

3 eggs cooked to your liking with creamy white cheddar, stone ground grits, skillet potatoes and your choice of Conecuh bacon or Conecuh sausage.

... 9 ...

### DELTA OMELET

Alabama shrimp and lump crabmeat sautéed with spinach, onions, bell peppers and garlic tucked into a fluffy omelet and topped with Junkanoo sauce. Served with skillet potatoes and creamy white cheddar, stone ground grits.

... 16 ...

### SHRIMP & GRITS

Gulf shrimp sautéed in a Conecuh sausage and tomato spiked broth, over a mound of creamy white cheddar, stone ground grits served with two eggs over easy.

... 14 ...

### BEEF GRILLADES & GRITS

Classic Louisiana brunch dish of slow smothered beef tenderloin in a rich tomato spiked gravy over a mound of creamy white cheddar, stone ground grits served with two eggs over easy.

... 14 ...

### PECAN ENCRUSTED FISH & GRITS

Chef's selection of fresh fish rolled in ground sweet and spicy pecans, paneed, topped with citrus buerre blanc and tropical mango salsa. Served with creamy white cheddar, stone ground grits and two eggs over easy.

... 14 ...

### SHRIMP OR FISH TACOS

Grilled fish or Alabama shrimp, served in two fresh flour tortillas with shredded cabbage, tomatoes, green onions, cilantro, mixed cheese and mango salsa, served with sidewinder fries.

... 13 ...

### BAUMHOWER'S BURGER\*

A ½ pound blend of ground chuck and beef brisket grilled to your liking, served on a Rotella bun with white cheddar cheese, lettuce, vine ripened tomatoes, onion and pickles.

... 12 ...

### GARDEN OMELET

Asparagus, baby spinach, tomato, onion, bell pepper, mushroom, garlic and Sweet Home Farm cheese tucked into a fluffy omelet. Served with skillet potatoes and creamy white cheddar, stone ground grits.

... 14 ...

\*The consumption of raw and undercooked foods such as meat, poultry, seafood, shellfish and eggs may increase your risk of food-borne illness, especially if you have a medical condition.

EXEC. CHEF/PARTNER: STEVE ZUCKER · GENERAL MANAGER: BRYAN HANTES