



The Brunch Experience

STARTERS

CHOOSE TWO

FRESH FRUIT AND YOGURT DISPLAY

FRESH SEASONAL FRUITS PAIRED WITH FLAVORED GREEK YOGURT

HOMEMADE BREADS

CHOOSE FROM FLAVORS SUCH AS LEMON LAVENDER, CARAMEL
APPLE CINNAMON, AND BANANA BLUEBERRY

CLASSIC CESAR SALAD

ROMAINE LETTUCE, SHAVED PARMESAN CHEESE, CORNBREAD
CROUTONS, CREAMY PEPPERCORN CESAR DRESSING

STRAWBERRY AND WALNUT SPINACH SALAD

SPINACH, MIXED GREENS, FRESH STRAWBERRIES, BACON PIECES,
WALNUTS, CRAISINS, BOILED EGGS, BLEU CHEESE, DRESSED IN A
HOUSEMADE VINAIGRETTE DRESSING

TRADITIONAL GARDEN SALAD

MIXED SALAD GREENS, CUCUMBER RIBBONS, SHREDDED CARROTS,
DICES TOMATOES, RED ONIONS, CHEESE GRIT CROUTONS,
DRESSED IN A CHOICE OF RANCH AND VINAIGRETTE DRESSINGS

AVOCADO TOAST

FRESH BAKED TOASTED BREAD ACCOMPANIED BY A HOUSE MADE
AVOCADO SPREAD AND EVERYTHING BAGEL SEASONING

FRUIT BREAD AND YOGURT TOWER (ADD \$2 PER PERSON)

FRESH TROPICAL FRUITS, SCRATCHMADE BANANA BLUEBERRY
BREAD, AND

SEAFOOD TOWER (ADD \$5 PER PERSON)

SAUTEED SHRIMP, MINI CRAB CAKES, CHIPPED SALMON WITH
CAPERS

ACCOMPANIMENTS

CHOOSE THREE

SEASONED BREAKFAST POTATOES

SWEET POTATO HASH

SCRAMBLED EGGS (ADD CHEESE \$1 PER PERSON)

CREAMY GRITS W/ APPLEWOOD SMOKED CHEESE

CHICKEN SAUSAGE (ADD \$2 PER PERSON)

TURKEY SAUSAGE

PORK SAUSAGE

TURKEY BACON

PORK BACON

FRIED GREEN TOMATOES

LOADED GRITS W/ CHEESE, ONIONS, PEPPERS, & MAPLE SAUSAGE

CRUMBLES

LEMON AND SEA SALT ASPARAGUS

SAUSAGE, ONIONS, AND PEPPERS

TRADITIONAL BRUNCH ENTREES

CHOOSE TWO

\$38 PER PERSON

FLUFFY BUTTERMILK PANCAKES

GEORGIA PEACH PANCAKES W/ A HOUSEMADE PEACH CROWN INFUSED SYRUP

BLUEBERRY PANCAKES W/ A HOUSEMADE BROWN SUGAR AND VANILLA SYRUP

STRAWBERRY CHEESECAKE PANCAKES W/ A HOUSEMADE BROWN SUGAR AND VANILLA SYRUP

KEEDRA'S SIGNATURE WAFFLES (BUTTERMILK, SWEET POTATO, RED VELVET) W/ A BOURBON INFUSED SYRUP

KEEDRA'S SIGNATURE FRENCH TOAST (APPLE BRIOCHE, BAILEYS, OR CREAM CHEESE STUFFED)

FRIED WHITING FILLETS

FRIED CATFISH FILLETS

SOUTHERN FRIED CHICKEN
(CUTS MAY VARY BASED ON AVAILABILITY)

BOUGIE BRUNCH ENTREES

CHOOSE TWO

\$43 PER PERSON

OR ADD TO TRADITIONAL FOR \$8 PER PERSON EACH

FARM TO TABLE QUICHE W/ EGGS, SPINACH, MUSHROOMS, ONIONS, GREEN PEPPERS, FETA CHEESE, SCRATCH MADE PIE CRUST

BREAKFAST FRITTATA W/ EGGS, SPINACH, MUSHROOM, ONIONS, GREEN PEPPERS, CREAM CHEESE, FETA CHEESE, BACON, MAPLE SAUSAGE, ON TOP OF BUTTERY PUFF PASTRY

SEAFOOD QUICHE CRAB MEAT, SHRIMP, GREEN ONIONS, PEPPERS,
BELAVITANO CHEESE

SHRIMP AND HABANERO CHEESE GRITS

SCRATCHMADE THYME AND BASIL BISCUITS WITH CREOLE
SAUSAGE GRAVY

KEEDRA'S SIGNATURE FRIED CHICKEN AND APPLE BRIOCHE
FRENCH TOAST WITH BUTTER BOURBON SYRUP

LOBSTER TAIL AND VANILLA BEAN WAFFLES WITH A SWEET AND
SPICY MAPLE SYRUP

BRISKET SCRAMBLE W/ SLOW COOKED BRISKET, EGGS, PEPPERS,
SKILLET COOKED SWEET POTATOES, TOPPED WITH BALSAMIC
ONION JAM

CRAB CAKE STACK W/ FRIED GREEN TOMATO, SCRAMBLED EGGS,
CRAB CAKE, AND A CREAMY OLD BAY HOLLANDAISE SAUCE

BEVERAGES

CHOOSE TWO

KEEDRA'S KITCHEN FAMOUS HOUSE MADE HINTED MINT ICED TEA

KEEDRA'S KITCHEN FAMOUS HOUSEMADE BASIL LEMONADE

HOUSE MADE STRAWBERRY LEMONADE

ORANGE JUICE

APPLE JUICE

SPARKLING MIMOSAS

ORANGE JUICE, MANGO, PINEAPPLE, APPLE, PEACH (CHOOSE TWO)

MIMOSAS

(3 PER PERSON ADD \$10 PER PERSON)

ORANGE JUICE, MANGO, PINEAPPLE, APPLE, PEACH (CHOOSE TWO)