

SUNDAY BRUNCH

COCKTAILS

Irish Coffee 10

Bellini 9

Bloody Mary 9

Mimosa 7

Bottomless Mimosa 10

Old Fashioned 6

BITES

House Chips 4

Chef's own barbeque spice blend

Bourbon Nuts 7

Soy, honey, pepper, duck fat

Deviled Eggs 9

Thai chili, mustard, aioli, cilantro

Apple Caramel Corn 5

Apple cider, brown sugar, spices

Sherry & Shallot 8

Bibb lettuce, sherry vinaigrette, pickled shallots, sourdough, cured egg yolk

Julep Plate* 8

Two eggs your way, choice of ham or bacon, sourdough toast, seasonal butter

Cornmeal Waffle 8

Whipped spiced butter, house made bourbon maple syrup

Potatoes Croquette* 10

Shitake mushroom gravy, scallions, roasted shitake mushrooms, soft scrambled eggs

Bourbon Pork Sausage 13

Broadway Butcher sausage, wonton, house mustard, soft scrambled eggs, cilantro

Sourdough Bread Pudding* 12

Creamy red eyed gravy, country ham, sunny egg

Shrimp & Gritts 12

Anson Mills Carolina gold rice and white grits, delta blue shrimp, egg yolk, house ponzu sauce

SIDES

Egg* 2

Toast 2

Seasonal butter

Bacon 4

Thick cut Applewood smoked bacon

*The KCMO Health Department would like you to know that consuming raw or undercooked foods such as meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



BLUEGRASS
BRUNCH

EVERY SUNDAY
10AM - 3PM