



## BEIGNETS

Start your brunch with a plate of our FAMOUS beignets. Served with house made lemon curd 8.

### BENNIE

All on our house made sourdough English muffins, with house potatoes or field greens, and lemony hollandaise

**HAM** - Thinly sliced Applewood Ham 18.

**BACON** - Double cut thick bacon 18.

**VEGAN (\*V)** - Sliced portabella, grilled tomato, garlic wilted kale, tofu scramble, vegan hollandaise (nuts) 17.

### HASHES

Served with field greens & a mini butter croissant

**CORN BEEF** - Yukon gold potatoes, seasonal vegetables, and sweet onions, topped with 2 eggs finished with a horseradish sauce 18.

**CHORIZO(\*V)**- Zenners' chorizo, Yukon gold potatoes, red bell peppers & sweet onions, topped with 2 eggs, finished with jalapeno sauce 18.

**VEGGIE(\*V)** - Yukon gold potatoes, seasonal vegetables, and sweet onions. Topped with 2 eggs, served with field greens & a mini butter croissant 16.

### DAILY OMELETTE

Served with house potatoes or field greens & mini butter croissant 18.

**BLTA** Double thick bacon, tomato, lettuce, smashed avocado & mayo on our grilled marble wheat white bread. Served with house potatoes or field greens topped with toasted almonds & dried cranberries. 15. Substitute fresh fruit for 2.50 Add Turkey 4. Add eggs 3.

### GRILLED REUBEN

Lean Corned Beef, Swiss cheese, fresh sauerkraut, and house made 1000 Island dressing on our house made pumpernickel bread, grilled to perfection. Served with house potatoes or field greens topped with toasted almonds & dried cranberries. 18. Substitute fresh fruit for 2.50

**HOT HONEY PORK BELLY** blistered tomatoes & leeks with sharp white cheddar grits, chimichurri & 2 eggs any style 22.

**BLEU LADY** Our twist on the classic Croque Madame: Strata topped with ham, gruyere, dijon, bechamel and 2 eggs, served with field greens 17.

**CROISSANT BAKED FRENCH TOAST** croissants soaked in an orange vanilla custard, fresh berries & crème served with 2 strips of bacon. 20.

**QUICHE** House made seasonal quiche served with fresh fruit or field greens, white balsamic vinaigrette, toasted almonds, dried cranberries, mini butter croissant 15. GF Quiche available 15.

**CLASSIC BREAKFAST** 2 Eggs any style, Yukon gold potatoes, choice of double thick bacon, sausage or chicken sausage. Served with a mini butter croissant 15.

**BLEU DOOR BISCUITS & GRAVY** Our famous bacon-cheddar biscuits smothered with rich double sausage gravy with 2 eggs 17.

**MUSHROOM GRAVY & BISCUITS (V)** Crimini, button & Portobello mushrooms with sweet onions in a rich brown gravy smother our flaky vegan biscuit 14. Add 2 eggs 17.

### ON THE SIDE

Fresh Fruit	5.	Vegan Sausage (2)	6.	Double Cut Bacon (3)	6.5
Chicken Sausage (1)	4.	Sausage Links (2)	4.5	Tofu Scramble	5.
Eggs (2)	5.	House Potatoes	4.		

Substitutions respectfully declined.

Consuming undercooked eggs, meat, may increase your risk of food borne illness, especially if you have a certain medical conditions

(\*V) Vegan options available

Parties of 6 or more 20% service charge added to gratuity