



Spring Brunch Specials

Enjoy our brunch specials on Sundays until 4pm.

— Brunch Favorites —

Served with your choice of one brunch side:

Sides: hashbrown casserole, breakfast potatoes, grits, or rice & beans.

Seasonal Frittata : Frittata with seasonal veggies and topped with hollandaise. **\$14**

Caprese Avocado Toast : topped with tomato, basil, mozzarella, and balsamic glaze. **\$12**
with poached eggs **\$14**

Breakfast Burrito : egg, bacon, rice, beans, avocado, pico de gallo, and cheese blend rolled in a flour tortilla. **\$14**

Biscuits and Gravy: house-made Bass Farm sausage gravy with two buttermilk biscuits. **\$10**

Eggs Benedict. An English muffin piled high with poached eggs, house-made hollandaise, cherry tomatoes, and arugula with your choice of topping.

Florentine **\$12**

Traditional **\$14**

Italian (prosciutto, tomato, and basil) **\$16**

Crabcake **\$18**

— Breakfast Classics —

Served with your choice of one brunch side and one bread:

Sides: hashbrown casserole, breakfast potatoes, grits, or rice & beans.

Breads: toast, biscuit, English muffin

Plain Jane: two eggs (scrambled, fried, or poached). Choice of bacon or sausage; one side; and one bread choice. **\$14**

Omelets: Three-egg omelet served with your choice of one side and one bread.

Loaded Cheese: **\$12**

Mexican: sweet corn, black beans, pico de gallo, jalapenos, chorizo, and cheddar cheese. **\$14**

Seafood: crab and shrimp topped with hollandaise sauce. **\$18**

Greek: feta, olives, tomatoes, and pesto. **\$16**

— Froggy Specialties —

Lemon Ricotta Pancakes : Three pancakes topped with blueberry lavender syrup. **\$14**

Sausage and Pepper Hash : Andouille sausage, peppers, onion, tomato, potato hash topped with two fried eggs. **\$14**

Blue Corn Tostada Ranchero : Fried blue corn tortilla topped with refried black beans, fried egg, cheese blend, pico de gallo, and avocado. **\$16**

Farmer's Burger: 8oz. Hamburger topped with a hashbrown, fried egg, bacon, and pimento cheese. Served with one lunch side. **\$15**

Fish Tacos: served "roll your own" style with blackened Mahi Mahi, shredded lettuce, cheddar jack cheese, pico de gallo, flour tortillas, rice & beans, and a side of sour cream. **\$16**

Shrimp and Grits: sauteed shrimp, green and red peppers, onions, andouille sausage with a bacon tomato jam on cheesy stoneground grits. **\$18**

Chicka Chicka SOOOOEY: Sweet vanilla cream waffle stuffed and baked with two strips of applewood smoked bacon with two pieces of buttermilk fried chicken, two over-medium eggs, drizzled with a homemade fireball maple syrup and dusted with powdered sugar. **\$16**

Seafood Enchilada: shrimp, crabmeat, & scallops sauteed with veggies in a flour tortilla; baked. Topped with a sherry cream sauce & cheese. **\$20**

Froggy Leap: layered bowl of hashbrown casserole, two biscuits, two over-medium eggs, two slices of bacon and smothered in sausage gravy. **\$17**

— From the Bar: —

Traditional Mimosa: traditional with prosecco, orange juice and orange slice **\$10**

Mimosa Pitcher: bottle of prosecco and a carafe of orange juice **\$38**

Orange Crush: Stolichnoff vodka, Grand Marnier, fresh-squeezed orange juice, topped with Sprite **\$12**

Froggy Relaxer: Tito's vodka, Malibu Rum, Dekuyper Peach Schnapps, orange juice, pineapple juice, and cranberry juice **\$12**

Hopping Bloody Mary: Absolut Peppar, house-made bloody mary mix, garnished with two cocktail shrimp. **\$13**