



## Spring Brunch Specials

Enjoy our brunch specials on Sundays until 4pm.

### — Brunch Favorites —

Served with your choice of one brunch side:

Sides: hashbrown casserole, brown-sugar oatmeal, or grits.

**Spring Avocado Toast:** sourdough toast topped with avocado, asparagus tips, cherry tomatoes, sesame seed, pickled onion and fresh dill. **\$12**

with poached eggs **\$14**

**Traditional Eggs Benedict:** An English muffin piled high with Canadian bacon, poached eggs, house-made hollandaise, cherry tomatoes, and spring mix. **\$14**

**Smoked Salmon Benedict:** An English muffin piled high with smoked salmon, capers, poached eggs, house-made hollandaise, pickled red onions and chives. **\$16**

**Crabcake Benedict:** An English muffin piled high with a crabcake, poached eggs, house-made hollandaise, cherry tomatoes, and spring mix. **\$18**

**Eggs Florentine:** An English muffin piled high with sauteed spinach and mushrooms, poached eggs, house-made hollandaise, cherry tomatoes, and spring mix. **\$12**

**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 choice.

**Loaded Cheese** **\$12**

**Ham and Gruyere** **\$14**

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

**G-O-A-T:** goat cheese, prosciutto, and mushrooms. **\$16**

### — Coffee & Espresso: —

**Fresh Brewed Coffee** **\$3**

**Caffe Latte** **\$4.50**

**Cappuccino** **\$4.50**

**Caramel Macchiato** **\$6.50**

**Caffe Mocha** **\$6.50**

**Single Espresso** **\$2.95**

**Double Espresso** **\$3.95**

### — Froggy Specialties —

**Strawberries & Cream Pancakes:** three fluffy pancakes topped with a strawberry compote and fresh whipped cream, served with your choice of bacon or sausage. **\$14**

**Buttermilk Pancakes:** Three pancakes served with your choice of bacon or sausage. **\$10**

Add blueberries or chocolate chips + \$2

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

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

**Monte Cristo:** Challah French toast, Canadian bacon, swiss cheese, topped with powdered sugar, and served with a triple berry compote. **\$14**

**Breakfast Burrito:** egg, bacon, rice, beans, avocado, pico de gallo, and cheese blend rolled in a sun-dried tomato tortilla with sour cream. **\$14**

**Churro Waffle:** Belgian waffle, rolled in cinnamon sugar, topped with whipped cream and your choice of bacon or sausage **\$14**

**Fish Tacos:** beer battered cod, baja style slaw, southwest crema, and pico de gallo. Served rice and beans. **\$16**

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

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

### — From the Bar: —

**Traditional Mimosa:** a brunch tradition! Prosecco and OJ **\$10**

**Lavender Mimosa:** Lemon juice, lavender syrup, Prosecco **\$12**

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

**Orange Crush:** Stolichnina 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**