



## — Brunch Favorites —

*Served with your choice of one brunch side:*

Sides: hashbrown casserole, fresh fruit, grits, or rice & beans.

**Breakfast Tacos** : flour tortillas filled with scrambled eggs, chorizo, cheese, avocado, pico de gallo, and cilantro. **\$16**

**Citrus Avocado Toast**: Shaved fennel, mandarin oranges, arugula, goat cheese, and an orange vinaigrette. **\$12**  
*with poached eggs* **\$14**

**Breakfast Burrito** : egg, bacon, rice, beans, avocado, pico de gallo, and cheese blend rolled in a sun-dried tomato tortilla. **\$15**

**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**

**Smoked Salmon & Caper** **\$16**

**Crabcake** **\$18**

**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**: **\$15**

**Mexican**: corn, black beans, pico de gallo, jalapenos, chorizo, and cheddar cheese **\$16**

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

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

## — Coffee & Espresso: —

**Fresh Brewed Coffee** **\$3.50**

**Caffe Latte** **\$5.25**

**Cappuccino** **\$5.25**

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

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

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

## — Froggy Specialties —

**Croque Madame** : sourdough toast, stuffed with ham, gruyere cheese, topped with mornay sauce, and two fried eggs. **\$16**

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

*Add blueberries or chocolate chips + \$2*

**Pina Colada Pancakes** : Three coconut pancakes with a Pina Colada compote, whipped cream, your choice of bacon or sausage. **\$14**

**Lemon-Berry Waffle**: House made Belgian waffle, topped with lemon curd, a triple berry compote, and your choice of bacon or sausage. **\$16**

**Tostada Ranchero** : Fried corn tortillas topped with black beans, fried egg, cheese blend, pico de gallo, and avocado. **\$17**

**Biscuits & Gravy**: house-made Bass Farm sausage gravy with two buttermilk biscuits. **\$12**

**Farmer's Burger**: 8oz. hamburger topped with hashbrowns, fried egg, bacon, and pimento cheese. Served with one lunch side. **\$17**

**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**

**Seafood Enchilada**: shrimp, crabmeat, & scallops sauteed with veggies in a flour tortilla, 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**: a brunch tradition! Prosecco and OJ **\$10**

**Lavender Mimosa**: Prosecco, lemon juice and house made lavender syrup **\$12**

**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. **\$14**