



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.

Fall Avocado Toast: whole wheat toast topped with avocado, pears, honey, gorgonzola and walnuts. **\$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**

— Froggy Specialties —

Pumpkin Spice Pancakes: fluffy pumpkin spice pancakes topped with pecans and whipped cream 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

Chicka-Chicka SOOOEY! Scratch made buttermilk fried chicken, sweet cream waffle stuffed with bacon, and two fried eggs topped with a cayenne-infused syrup **\$16**

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**

Stuffed French Toast: Brioche Bread, cranberry-apple cream cheese filling dipped in a traditional French toast batter served with your choice of bacon or sausage **\$12**

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

Harvest Hash: Sweet potato, butternut squash, peppers, onions, cherry tomatoes, fried egg and spring mix with a honey vinaigrette. **\$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: —