



BRUNCH SPECIALS

SUNDAYS 10AM - 1PM

Coffee Rubbed Burnt Ends 6.95

Served with Red Eye BBQ sauce

Smoked Prime Rib & Egg Biscuit 4.95

2 oz thinly sliced Smoked Prime Rib & a poached farm fresh egg* on a biscuit

Red Eye Brisket Hash 9.95

Coffee rubbed brisket, diced potatoes, onions, roasted red peppers, Red Eye bbq sauce topped with 2 poached farm-fresh eggs*

Biscuits & Sausage Gravy 7.95

Smoked Piemonte Breakfast Sausage gravy and biscuits

Wild Caught Smoked Shrimp & Rainbow Grits 11.95

Wild Caught house smoked shrimp served over cheesy Heirloom Rainbow Grits with Red Eye BBQ sauce

Country Fried Pork Steak 8.95

Smoked Pork shoulder, breaded and fried. Topped with sausage gravy (Add poached egg .95)

Build your own Brunch

1 poached farm fresh egg* .95

Extra Biscuit .75

Side Shrimp & Grits 5.95

Side of Cheese Rainbow Grits 1.95

1/2 order Biscuits & Gravy 3.95

Side of Brisket Hash with 1 egg* 4.95

Illinois ingredients

Farm Fresh Eggs from *Cascade Poultry and Eggs, Fairbury*

Breakfast Sausage from *Piemonte Sausage, Urbana*

Heirloom Rainbow Grits from *Hazzard Free Farm, Pecatonica*

Consumer Advisory

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.