



# BRUNCH SPECIALS

SUNDAYS 11AM - 2PM

## 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 house made 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 house made 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)

## House Made Cinnamon Rolls 2.95

Topped With Candied Pecans and Brown Sugar Frosting

### Build your own Brunch

- 1 poached farm fresh egg\* .95
- Extra House Made 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.