



RHYTHM BRUNCH

11AM - 4PM
SATURDAY & SUNDAY
DINING ROOM & DOWNSTAIRS PATIO

DRINKS

MIMOSA: \$3 | RHYTHM BLOODY MARY: \$5 | SCREWDRIER: \$5
STRAWBERRY LEMONADE SPARKLER: \$10 | MARS MULE: \$12

FRENCH PRESSED COFFEE (REG & DECAF): \$3.95
GOURMET HOT TEAS: \$3.75 | ICED TEA: \$2.25
JUICE (ORANGE, CRANBERRY, GRAPEFRUIT, PINEAPPLE, TOMATO): \$2.75

BITES

EGGS BENNIE & THE JETS:

Options: Grilled Ham \$15 | Lump Crab \$19 | Grilled Shrimp \$17
two poached eggs | hollandaise | creamy gouda grits | crispy rosemary potatoes

BLUEBERRY FRENCH TOAST: \$14

whipped honey butter | maple syrup | powdered sugar | whipped cream | bacon

TWO BISCUITS!: \$6

two southern biscuits | pepper gravy

GRILLED FILET & EGGS: \$38*

8 oz filet | crispy rosemary potatoes | creamy gouda grits | two eggs

SHRIMP & GRITS: \$16

add a poached egg for \$2

grilled shrimp | andouille | creamy gouda grits | creole cream sauce | Sweet City Micros greens

HIPSTER GRANOLA BOWL: \$8

granola | Greek yogurt | honey | seasonal berries

A LA CARTE

EGG: \$2*

CRISPY ROSEMARY POTATOES: \$4

BACON (2 SLICES): \$3

GRILLED HAM (2 SLICES): \$4

CREAMY GOUDA GRITS: \$4

SOUTHERN BUTTERED BISCUIT: \$3

Prices do not include 9% tax and gratuity. Menu items are prepared in a kitchen that uses wheat, nuts, eggs, soybeans, fish, milk and shellfish. Please notify manager if you have a severe allergy prior to ordering.

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