

BOUNTY



ON BROAD

MIMOSA / 7 [BOTTLE SPECIAL / 25]

brut cava, chilled orange juice

WHAT'S THE DILL? / 11

aquavit, carrot juice, jalapeño honey syrup, lemon, dill

LIMONCELLO SPRITZ / 7

limoncello, lemon, soda, dehydrated lemon wheel

WIDE EYED & WARMED UP / 9

sour cherry liquor, maple syrup, coffee, cherry

RED EYE OLD FASHIONED / 10.50

Red Eye rye whiskey, bitters, orange, cherry

WOULDN'T IT BE LOVERLY / 9.75

Old Dominick vodka, strawberry, cucumber, prosecco

BOUNTY BLOODY MARY / 9

Bounty house made Bloody Mary Mix with your choice of Tito's Vodka, Old Dominick Gin, Altos Plata Tequila, Tattersall Aquavit

BOUNTY BREAKFAST SHOT / 8

Red Eye rye whiskey, maple syrup, absinthe, bacon

EXTRA ISLAND MIMOSA / 9

peach, pineapple, prosecco, tarragon

MIGHTY MOSA / 9

vodka, elderflower, champagne, orange juice

BELLINI / 7

brut cava, peach purée

NOTHIN' BUT BLUE SKIES / 10.25

Hendrick's gin, Tattersall blueberry liqueur, mint, lemonade, club soda

LAUNCH PROCESS COFFEE / 4.5 *rotating selection of the following*

KENYA MURANGA - notes of stonefruit and tobacco

PAPUA NEW GUINEA AROKARA - herbal and orange notes

GUATEMALA HUEHUETENANGO - notes of spiced berries and chocolate

DECAFFEINATED COLOMBIA - Swiss water processed

HOT TEA / 3

rotating selection of herbal and caffeinated teas

BOUNTY SALAD *with red and golden beets, slivered shallot, pickled farm egg, spiced pecans, goat feta, raspberry vinaigrette / 13.25*

WAFFLE FOSTER *with brandied bananas, whipped cream, toasted almonds, powdered sugar / 14.25*

GRILLED CHICKEN WINGS *with house dry rub, blue cheese dressing, celery salad / 15.25*

GRITS & GRILLADES *with braised beef sirloin, red peppers, sweet onions, sherry tomato sauce, gouda grits / 17.25 (add 2 poached eggs / 2.5)*

BBQ "BENEDICT" *with smoked pork shoulder, green cabbage slaw, poached eggs, carolina mustard charon / 17.25*

FRIED GULF OYSTERS *tossed in cornmeal & side of house remoulade / 15.25*

STEAK & EGGS *with 8 oz new york strip steak, two fried eggs, herbed goat cheese hash browns, house worcestershire / 23.25*

BLACKENED MISSISSIPPI CATFISH FILET *with sauce creole, pomme puree, buttered broccolini / 19.25*

OMELETTE *with roasted red peppers, shiitakes, marinated tomatoes, caramelized onions, white cheddar / 17.25 (add house ham 2, add crab 4, add bacon 2)*

MARMILU FARM BACON / 5.25

BRAISED COLLARD GREENS *with house pickles / 5.75*

SMOKED GOUDA GRITS *with roasted red peppers & caramelized onion / 7.25*