

Blue Gill Brunch

served Sunday from 11am to 2pm

Cocktails

Mimosa | orange, grapefruit, OR cranberry juice, sparkling wine 6

Wrinkle in Thyme | lillet blanc, red plum, thyme, sparkling 8

Spicy Mary | smoked pepper vodka, house bloody mary mix, old bay rim, bacon, olives 9

Breakfast Margarita | tequila, orange marmalade, rosemary, house made sour 9

Entrees

Shrimp & Grits

cheddar grits, tomato sauce, sautéed vegetables 18

North Atlantic Salmon

black eyed pea risotto, broccoli 24

Curried Braised Lamb Shank

sweet potato crepe, feta, mushrooms, sweet peppers, crispy pickled onions 23

Seared Sea Scallops

brussels sprouts, UF smoked sausage, roasted red peppers, fingering potatoes, caramelized onions, 28

Swordfish

butternut squash puree, white acre peas, chorizo 25

Duroc Pork Chop

gnocchi & broccoli gratin, bacon, caramelized onions 22

Roasted Chicken

mac and cheese, sautéed vegetables 15

Snacks

Bread Basket

raisin & walnut loaf, focaccia bread, english muffin, orange marmalade 6

Smoked Fish Dip

homemade tortilla chips 9

Fried Okra

buttermilk, salsa 7

Pimento Cheese

cheddar, roasted red pepper, poblano, multigrain toast, house pickles 8

Fried Green Tomatoes

smoked bacon dressing 7

Breakfast

Crispy Catfish

sweet corn, local sweet peppers, stone ground cheddar grits 17

Chicken and Waffle

pork rind-fried chicken breast, blueberry waffle, bacon, blueberries, maple syrup 12

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two eggs scrambled with shaved ham, biscuit & sausage gravy, hot bacon-potato salad 11

Challah Bread French Toast

bananas, chocolate chips, crushed peanuts, bacon 12

Steak, Egg and Cheese Bagel

club cut strip steak, over medium fried egg, cheddar cheese, side house salad 14

Creole Chicken Breakfast Sandwich

fried chicken breast, dill pickles, cajun slaw, fried egg, house made potato chips 10