

Bubbles & Brunch

Brunch

- GRILLED BRIE** with bourbon pear chutney, candied pecans, and seasonal berries served with a toasted baguette and truffle butter 15
- SALMON BRUSCHETTA** house cured salmon, goat cheese spread, red onion, capers, cucumbers, balsamic reduction, crème fraîche, and fresh dill 14
- SWEET AND SPICY PRIME SIRLOIN STEAK AND EGGS** 8 oz. flamed grilled top sirloin, glazed with our sriracha bourbon bbq sauce served with breakfast potatoes and seasonal fruit 20
- VEGETABLE SCRAMBLE** breakfast potatoes and scrambled eggs topped with sautéed peppers, onions, jalapeños, asparagus, mushrooms, mozzarella provolone cheese, avocado, with crème fraîche and sriracha 13
- THE BIG SCRAMBLE** breakfast potatoes and scrambled eggs topped with sautéed peppers, onions, jalapeños, asparagus tips, mushrooms, mozzarella provolone cheese, avocado, sausage, bacon, and pork belly, topped with with crème fraîche and sriracha 15
- CREOLE SHRIMP AND GRITS** with spicy sausage, peppers, onions, jalapeños and our creole white wine reduction 18
- BÈARNAISE BURGER** topped with bacon, an over easy egg, garlic aioli, lettuce, tomato, and red onion 13
- GRILLED HAM AND GRUYÈRE** (*brunch style*) with bourbon pear chutney, strawberry preserves, cherrywood bacon topped with an over easy egg and served with breakfast potatoes or seasonal fruit and maple syrup 14
- BREAD PUDDING FRENCH TOAST** our house made bread pudding, grilled and topped with seasonal berries, bananas, and candied pecans in our banana bourbon sauce, with whipped cream and powdered sugar 12
- GRILLED PB & J SANDWICH** peanut butter, banana, strawberry preserves, grilled and dusted with powdered sugar and served with breakfast potatoes or seasonal fruit 11

Benedicts

- FRIED SOFT SHELL CRAB** truffle rolls with grilled tomato and spinach, topped with over easy eggs, béarnaise and brown buttered lump crab 17
- THREE LITTLE PIGS** truffle rolls topped with shaved ham, pork belly, and cherrywood smoked bacon with over easy eggs and pork belly sage gravy 14
- GRILLED SALMON** truffle rolls with grilled tomato and spinach, topped with over easy eggs, béarnaise and brown buttered lump crab 15
- HOT BROWN** shaved ham and chicken on two truffle rolls, topped with smoked gouda cheese sauce, mozzarella, gruyere, and provolone cheese, tomato, cherry wood bacon, with an over easy eggs 14

Chicken & Waffles

- SAVORY CHICKEN & WAFFLES** carson's fried chicken placed on our belgian waffle, topped with pork belly sage gravy, pork belly and shaved scallions 14
- SWEET CHICKEN & WAFFLES** carson's fried chicken placed on our belgian waffle, topped with candied pecans, maple syrup, powdered sugar and fresh strawberries 13
- BELGIAN WAFFLE** with strawberries, blackberries, raspberries, candied pecans, whipped cream, powdered sugar and maple syrup 12

Bubbles

MIMOSA champagne with fresh squeezed orange juice	7	
KIR ROYAL champagne, chambord, and a blackberry garnish	8	
FRENCH 75 New Amsterdam Gin, lemon juice, and Lamarca Prosecco, with a lemon twist	8	
	GLASS	BOTTLE
LAMARCA, EXTRA DRY Prosecco, Vento, Italy	8	30
GH MUMM "CORDON BRUT" Champagne, France	75	
TATTINGER, BRUT, "LA FRANCAISE" Champagne, France	90	
Dom Pérignon Champagne, France	300	

Sangrias

- RED SANGRIA** hand crafted with muddled fruit, Cycles Gladiator merlot and triple sec, topped with ginger ale and a garnish of fresh blackberries 10
- WHITE SANGRIA** hand crafted with muddled fruit, the Kung Fu Girl Riesling, Triple sec, peach schnapps, topped with sprite and fresh blackberries 10

Brunch Hours

10:00 AM - 2:00 PM
Saturdays & Sundays

Cocktails

- PEACHTREE STREET** Makers Mark, triple sec, lemon juice, peach puree, and garnished with a lemon peel 9
- WATERMELON MARTINI** Prairie Organic Cucumber Vodka, lime juice, simple syrup, a splash of soda, and watermelon puree 9
- BEES KNEES** New Amsterdam Gin, lemon juice, and honey syrup, finished with a caramelized honey swirl 8
- SPIDERMONKEY MARTINI** Spider Monkey Serrano Pepper and Ginger Tequila, sweet and sour mix, and triple sec, garnished with a partial salt rim and a lime 10

Bellini's

california champagne mixed with your choice of fruit puree

PASSION FRUIT

WATERMELON

MANGO

PEACH

8

The 5 Mary's

served with our house garnish: candied bacon, shrimp, olives, celery, pepper jack cheese, pepperoncini and seasoned rim

- UNCLE VAL'S MARY** Uncle Val's Peppered Gin, Bitter Truth Cucumber Bitters, and our house made bloody mary mix 9
- STOLI MARY** Stolichnaya vodka and our house bloody mary mix 9
- BUFFALO MARY** Buffalo Trace Bourbon and our house bloody mary mix 9
- TEQUILA MARY** Spider Monkey Serrano and Ginger Tequila and our house bloody mary mix 9
- SCOTCH MARY** smokey Bruichladdich Islay Single Malt Scotch and our house bloody mary mix 9

Please notify us of any food allergies - not every ingredient is listed and your well being is important to us.
State food code requires us to inform you consuming raw or uncooked meats and seafood may increase your risk of food borne illness

Starters

- SAUSAGE TRIO** served with bourbon mushrooms and onions, garlic truffle crustinis, sriracha bourbon bbq, and spicy house mustard 14
- COCONUT CURRY MUSSELS** steamed in our coconut curry cream sauce and served with a toasted baguette 13
- BÉARNAISE TRUFFLE FRIES** béarnaise, white truffle oil, shredded parmesan, and scallions 12
ADD CRAB WITH GARLIC BUTTER or BBQ PORK BELLY 4
- SWEET AND SPICY RIBS** tossed in sriracha bourbon bbq, shaved jalapeños, and toasted sesame seeds 12
- BAKED GOAT CHEESE** zesty cabernet marinara, fresh basil pesto, served with braided garlic truffle rolls 11
- SALMON BRUSHCHETTA** house cured salmon, goat cheese spread, red onion, capers, cucumbers, balsamic reduction, crème fraîche, and fresh dill 14
- AHI POKE LETTUCE WRAPS** ahi tuna sashimi, cucumbers, ginger, red onion, tomato, avocado, sweet and spicy soy, and wasabi aioli 13
- PRETZELS & BEER CHEESE** baked beer cheese with soft braided pretzels and spicy house mustard 11
- GRILLED BRIE** with bourbon pear chutney, candied pecans, and seasonal berries served with a toasted baguette and truffle butter 15

Salads & Soups

add grilled chicken breast or shaved chicken 5, grilled salmon 6, grilled shrimp 7, or 4 oz. filet medallion 8

- GRILLED HEARTS OF ROMAINE** with seasonal tomatoes, bleu cheese crumbles, red onion, cucumbers, chopped bacon, and dill ranch 11
- SPINACH & FIELD GREENS** with mandarin oranges, pears, candied pecans, granny smith apples, red onion, dried cranberries, tossed in our raspberry vinaigrette and topped with blueberry vanilla goat cheese 12
- CAPRESE SALAD** fresh seasonal tomatoes, burrata cheese, fresh basil pesto, balsamic reduction, and extra virgin olive oil 14
- SOFT SHELL CRAB SALAD** hearts of romaine, field greens, avocado, tomato, cucumber, bacon, and red onion, tossed in our spicy dill ranch topped with flash fried soft shell crab and drizzled with crème fraîche and sriracha 15
- CHOPPED NAPA** with hearts of romaine, snow peas, shredded carrots, purple cabbage, sunflower seeds, almonds, and ramen noodles tossed in our sweet soy vinaigrette 11
- SOUP DU JOUR or ROMAINE WEDGE SALAD** served with our braided garlic truffle roll 8
- SOUP & SALAD** today's soup, with a romaine wedge salad and our braided garlic truffle roll 10

Sandwiches & Burgers

served with your choice of our house seasoned fries, romaine wedge salad, or soup of the day
****substitute any burger patty for our cauliflower quinoa patty - ask about our gluten-free bread****

- SHAVED PRIME RIB** with bourbon mushrooms and onions, horseradish cream, mozzarella, and rosemary demi-glace 16
- GRILLED HAM & GRUYÈRE** with bourbon pear chutney, house mustard, cherrywood smoked bacon, and topped with an over easy egg 14
- BOURBON BBQ GLAZED PORK BELLY** shaved and piled high in bourbon BBQ with smoked gouda cheese sauce, lettuce, tomato, red onion, and garlic aioli 13
- HICKORY SMOKED PULLED PORK** topped with bourbon BBQ sauce, cheddar cheese, cherrywood smoked bacon, lettuce, tomato, and red onion 13
- PESTO CHICKEN SANDWICH** grilled and carved chicken breast topped with mozzarella, fresh basil pesto, lettuce, tomato, fresh basil, garlic aioli, and balsamic reduction 13
- PORK BELLY BEER CHEESE BURGER** topped with lettuce, tomato, fried onion strings, spicy aioli, and finished with our sriracha bourbon bbq sauce 14
- BÉARNAISE BURGER** topped with bacon, an over easy egg, garlic aioli, lettuce, tomato, and red onion 13
- SO-CAL CHEESE BURGER** american cheese, lettuce, tomato, grilled smoked onions, bread & butter pickles, and thousand island dressing 12
- BACON JAM & SWISS BURGER** lettuce, tomato, red onion, bacon jam, melted swiss cheese, and garlic aioli 14
- SOFT SHELL CRAB BLT** lightly fried, topped with spicy dill aioli, lettuce, tomato, red onion, avocado, and cherrywood smoked bacon 16
- BLACKENED SALMON SANDWICH** topped with lettuce, tomato, red onion and dill ranch 15
- VEAL PASTRAMI SANDWICH** shaved veal pastrami with melted swiss, russian dressing, and topped with our spicy jalapeño cilantro coleslaw 15

Steaks

our steaks are served with your choice of romaine wedge salad, or soup of the day • add grilled shrimp to any steak 7

- COWBOY RIBEYE** 18 oz. ribeye, served with seasoned fries, bourbon mushrooms and onions, and finished with our house truffle butter 45
- FILET MEDALLIONS** two 4 oz. medallions grilled and served on garlic mashed potatoes with rosemary demi-glace, asparagus, béarnaise, and fried leeks 32
- NEW YORK STRIP** 12 oz. flame grilled center cut new york, served with garlic mashed potatoes, steamed broccoli with smoked gouda cheese sauce, rosemary demi-glace, and our house truffle butter 36
- SWEET AND SPICY PRIME SIRLOIN STEAK** 8 oz. flamed grilled prime top sirloin, glazed with our sriracha bourbon bbq sauce on a bed of garlic mashed potatoes and topped with fried onion straws 28
- CREOLE FILET** 8 oz. seared filet mignon on smoked gouda wiesenberger grits, blistered heirloom tomatoes, shrimp sautéed in truffle butter, and served with creole white wine reduction 42
- PRIME TOP SIRLOIN** 8 oz. flame grilled prime top sirloin, served with haircots verts and smoked gouda macaroni and cheese 28

Entrées

Add our romaine wedge salad or soup of the day to any entrée below 5

- SCALLOPS** sautéed in garlic butter and served on smoked gouda wiesenberger grit cakes, seared pork belly, white wine béarnaise, finished with heirloom truffle tomatoes, frisée and micro greens 35
- SWEET & SPICY RIB ENTRÉE** tossed in Sriracha bourbon BBQ, shaved jalapeños, and toasted sesame seeds served with carson's house seasoned fries and jalapeño cilantro coleslaw 24
- CARSON'S CHICKEN FRIED CHICKEN** two 6 oz. buttermilk marinated chicken breasts breaded and fried on a bed of garlic mashed potatoes, served with haircots verts and topped with pork belly sage gravy and pork belly 25
- SMOKED GOUDA MACARONI & CHEESE** with creamy smoked gouda cheese, shaved parmesan, scallions, and truffle oil 20
ADD BBQ PORK BELLY 4 OR SHRIMP 7
- ROSÉ LINGUINI** seafood marinara with creole alfredo, heirloom tomatoes, rosé wine, topped with shaved parmesan and served with a baguette 20
ADD CHICKEN 5, SALMON 6, OR SHRIMP 7
- GRILLED SALMON OSCAR STYLE** served on garlic mashed potatoes and asparagus, topped with béarnaise and buttered lump crab 28
- CARSON'S SEA BASS** seared and placed on smoke gouda grits with truffle shrimp, blistered heirloom tomatoes, basil, and garlic in our white wine creole reduction, topped with fried leeks 39

Sides

- Bourbon Mushrooms and Onions** 6
- Carson's Seasoned Fries** 6
- Smoked Gouda Macaroni & Cheese** 6
- Garlic Mashed Potatoes** 6
- Asparagus with Béarnaise** 6
- Jalapeño Cilantro Coleslaw** 6
- Harcots Verts** 6
- Broccoli with Smoked Gouda Cheese Sauce** 6
- Weisenberger Cheese Grits** 6

Children's Menu

- 10 and under
Includes a drink and a side item
- Macaroni & Cheese** 8
- BBQ Ribs** 8
- Cheeseburger** 8
- Grilled Chicken Breast** 8
- Grilled PB&J** 8