

CHEF ART SMITH'S

REUNION

STARTERS

- DEILED EGGS** Crispy Ham \$13
- TRIO OF DONUTS** \$3.5
 Choose one. Blueberry, Pecan or Maple Bacon
- AVOCADO TOAST** \$12
 Add 2 Eggs +\$4 / Add Sausage or Bacon +\$6
- FRIED GREEN TOMATOES** \$15
 Green Goddess Dressing, Remoulade,
 Country Prosciutto, Chow Chow, Baby Arugula

SIDES

- GOAT CHEESE BISCUITS** \$9
- MAPLE GLAZED
 PEPPERED BACON** \$8
- HOUSE MADE PORK
 BREAKFAST SAUSAGE** \$8
- APPLE CHICKEN SAUSAGE** \$7
- TOAST AND JAM** \$6
- PIMENTO CHEESE GRITS** \$6
 add Pulled Pork \$6

BRUNCH MAINS

CHEF ART'S
Famous
FRIED CHICKEN
 \$30

Whipped Mashed Potatoes, Housemade Hot Sauce

CHICKEN & WAFFLES \$24
 Potato Cheddar Waffle, Maple Syrup, Hot sauce

SHORT RIB HASH \$28
 Bell peppers, Onion, Braised Short Rib, Sweet Potato,
 Yukon Gold Potato

ANDOUILLE SAUSAGE GRIT BOWL \$24
 Cheesy Grits, Spicy Andouille Sausage, 2 Sunny Side Eggs

BISCUITS & GRAVY \$19
 Goat Cheese Biscuits, Sawmill Gravy, 2 Fried eggs

HUMMINGBIRD FRENCH TOAST \$19
 Banana, Pineapple, Blueberry, Cream Cheese Icing

REUNION BURGER \$19
 Two 4oz Patties, Lettuce, Roasted Garlic Mayo, Bacon,
 American Cheese Fried Green Tomato, B&B Pickles.
Impossible Patties + \$2

STEAK & EGGS \$26
 Fries and Gravy

FRIED GREEN TOMATO BENEDICT \$24
 Bacon, Fried Green Tomato, Side of Grits

Cocktails

MIMOSA BOARD \$100
 Bottle of Veuve Clicquot served with
 Orange Juice, Raspberry Lemonade,
 Apple Cider, and Assorted Fruits

**BOTTOMLESS
 MIMOSAS** \$30 per person
 Must drink responsibly. 90 minutes

BELLINI \$14
 Prosecco, Peach Schappis

TRIX AREN'T FOR KIDS \$16
 Ford's Gin, Kiwi, Strawberry, Yogurt,
 Heavy Cream

BREAKFAST SHOT \$15
 Jameson Whiskey, Butterscotch Liqueur.
 Served Warm with Side of Bacon and OJ

BLOODY CAESAR \$18
 Tito's Vodka, Clam Juice,
 Housemade Hot Sauce

**THYME & BERRIES
 SPRITZ** \$16
 Coconut Water Rum, Apple Liqueur,
 Prosecco, Dash of Thyme Infused
 Simple Syrup

ESPRESSO MARTINI \$18
 Tito's Vodka, Espresso Liqueur,
 Cold Brew, Liquor 43

HIBISCUS PALOMA \$18
 Dobel Blanco, Hibiscus, Lime

**TUTHANKAMAN'S
 GIN & TONIC** \$15
 Ford's Gin, Grapefruit Juice, Fever Tree Tonic

SMOKE SHOW \$19
 Smoked Copper Craft Bourbon Manhattan.
 Served up tableside

IRISH COFFEE \$16
 Coffee, Bailey's, Jameson, Whipped Cream,
 Cinnamon

20% gratuity is added for parties of 6 and more

The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness.