



- 11 SIXTH STREET
tito's, watermelon juice,
organic mint syrup,
fresh lime, soda
- 5 MIMOSA
- 8 MEGMOSA
ruby red grapefruit
- 7 BLOODY MARY
- 4 JAMES BOYCE BLEND COFFEE
french press
- 4 ESPRESSO
- 5 CAPPUCCINO
- 4 MIGHTY LEAF TEAS

KID'S ENTRÉES

INCLUDES DRINK &
ICE CREAM FOR DESSERT

- BACON & EGGS
buttermilk biscuit
- SHRIMP & GRITS
parmesan grits, bacon,
herb beurre blanc

STARTERS

- ARTISAN CHEESE BOARD
salmon rilette, mixed olives, toasted nuts
- AVOCADO TOAST
maryland crab salad with marinated artichokes
- BAKED CINNAMON YEAST ROLL WITH ROYAL ICING
- CORNMEAL CRUSTED GULF OYSTERS
arugula, citrus, cocktail sauce, remoulade
- GRILLED HEART OF ROMAINE SALAD
tomato, aged balsamic, creamy caesar
- LOCAL STRAWBERRY & PECAN SALAD
arugula, feta cheese, poppyseed vinaigrette
- BUTTERMILK BISCUITS & SAUSAGE GRAVY
local artisanal sausage, green onions

ENTRÉES

- GULF SHRIMP & HABERSHAM FARMS GRITS
hand made chorizo, corn, bell peppers, celery,
verjus beurre blanc
- BRAISED NEW ZEALAND LAMB SHOULDER
sourdough maltagliati pasta, harrissa, blue cheese,
onion gastrique
- FIVE POINTS ORIGINAL
fried eggs, bacon, sausage, potato hash, buttermilk biscuit
- MAINE LOBSTER RISOTTO
english peas, carrots, saffron broth
- BRAISED CERTIFIED ANGUS BEEF SHORT RIB
habersham farms grits, provencal tomato, arugula,
balsamic-portobello mushroom

DESSERTS

- NEW YORK STYLE CHEESECAKE
fresh blueberries, raspberry sauce
- TRIO OF CHOCOLATE MOUSSE
chocolate sauce
- DARK CHOCOLATE & CARAMEL CAKE
bourbon caramel sauce

\$60 PER PERSON EXCLUDING BEVERAGE, TAX, AND GRATUITY