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# Brunch at Brumley's

## Breakfast

### Belgian Crepes

A traditional European breakfast. Delicate crepes stuffed with your choice of caramelized apples or raspberry filling and a side of bacon. 9

### Omelet Station

Come join us in our Library for fresh made omelets made in front of you with your choice of fresh ingredients served with a side of bacon. 8

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### Morgan Breakfast Plate

Two eggs served to order with choice of crispy potatoes or sausage gravy and choice of bacon or sausage served with a fresh baked biscuit. 8

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## Soup and Salad

### She Crab Soup

A Charleston favorite served with a Brumley flair. 6

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### Brumley's Pecan Chicken Salad

Brumley's signature pecan chicken salad served with fresh seasonal fruit and homemade banana nut bread. 10

### Brumley's House Salad

Blended spring greens topped with sliced strawberries, candied walnuts and bleu cheese crumbles, tossed with our Sweet Country Club Vinaigrette. 10

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### Spinach Salad

Tender spinach, cranberries, red onions, candied pecans, Chevre cheese tossed with a White Balsamic Vinaigrette. 10

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### Side Salads

Your choice of Brumley's House, Garden, Spinach or Caesar. 5

### Available Salad Dressing

Bleu Cheese, Ranch, Honey Mustard, Raspberry Vinaigrette, White Balsamic Vinaigrette, Thousand Island, Balsamic Vinaigrette, Country Club Vinaigrette, Caesar, and Italian

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## Entrees

### Chicken Picatta

Tender breast of chicken sautéed with capers and mushrooms in a delicate lemon and white wine sauce, served with linguini and green beans tossed in a garlic butter sauce. 12

### Roasted Pork Praline Dijon

Pan-roasted pork tenderloin rubbed with Brumley's signature blend of spices, topped with a sweet pecan sauce. Served with sautéed fingerling potatoes and steamed fresh green beans. 12

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### General's Filet

Hand-cut, char-grilled certified Black Angus filet topped with garlic butter. Served with pan-seared fingerling potatoes and seared Brussels sprouts with bacon. 4 ounce filet mignon 16

### Low Country Benedict

Our delicate salmon croquettes served on fried green tomatoes. Finished with thyme Hollandaise. 16

### Eggs Formaggio

Fried eggs with melted Fontina cheese, bacon, and tomato on grilled sourdough bread and home fries. 11

### Shrimp and Grits

Sautéed shrimp served over our cheddar cheese grits and finished with a Creole reduction. 14

A gratuity of 18% will be added to parties of six or more.  
A split-plate charge of \$5 will be added for shared entrees.

