

JESSAMINE

SUNDAY BRUNCH

Starters

SEASONAL BERRY

PARFAIT16
*lemon curd, fresh berries,
house made granola,
vanilla yogurt*

AVOCADO TARTINE14

*sourdough bread, georgia olive
oil, sliced tomato, hard boiled
egg, lemon zest, balsamic*

WARM KALE SALAD15

*creamy parmesan dressing,
focaccia croutons,
fried quail egg*

BAGEL WITH SMOKED SALMON15

*choice of bagel, scottish
smoked salmon, lemon
infused cream cheese, pickled
red onions, caper berries,
egg, english cucumber*

GULF SHRIMP COCKTAIL . . .18

cocktail sauce, lemon

SHE CRAB BISQUE16

*asparagus, kale, benton's
ham crisp*



Entrées

BUTTERMILK PANCAKES . .17

whipped butter, maple syrup

*CLASSIC EGGS BENEDICT . .24

*english muffins, benton's ham,
poached eggs, hollandaise*

*HUEVOS RANCHEROS21

*two eggs sunny side up,
black beans, avocado,
cojita cheese, salsa, pickled
red onions, corn tortillas*

SHRIMP & GRITS28

*gulf shrimp, andouille
sausage cream, canewater
five onion grits*

CAST IRON HANGER

STEAK & FRITES26
chimichurri



Desserts

SEASONAL FRUIT PIE11

vanilla crème fraiche

CHOCOLATE COCONUT DELICE 11

*chocolate mousse, coconut
caramel cream*

PASSION FRUIT

CRÈME BRULEE11
*raspberries, lemon grass
chantilly*

Beverages

BLOODY MARY OR MIMOSA16

JUICE OF THE DAY10

FRUIT SMOOTHIE9
*strawberry mango
green ginger-peach
banana & oatmeal*

ILLY ESPRESSO5

**ILLY CAPPUCCINO
OR LATTE6**

**consuming raw or uncooked meats,
poultry, seafood, shellfish or eggs, may
increase your risk of foodborne illness.*