



SUNDAY MIMOSAS

glass ~ 5 | bottle prince du richmont + 2 mixers ~30

traditional OJ | peach | pineapple | grapefruit | lychee | pomegranate | pointsettia

STAGE BLOODY MARY* absolut vodka, house bloody mix, celery, olive, lime, tajin rim ~ 5
 [Choose Tito's, Grey Goose, Ketel One, Or Belvedere +3]

SMALL PLATES

AVOCADO TOAST* *MVEG* ciabatta, whipped feta, avocado, heirloom tomato, poached egg, micro basil, bacon confit ~ 12

SMOKED CHICKEN SPRINGROLL aged cheddar, mozzarella, gouda, jalapeno aioli ~ 10

OXTAIL SHEPARD'S PIE braised oxtail, carrots, peas, potatoes, white cheddar, oxtail jus ~ 16

THAI CHICKEN SATAY *GF* pickled cucumber, peanut sauce ~ 14

BLISTERED SHISHITO PEPPERS *GF/VEG* shaved parmesan, sea salt, creole spice ~ 7

FRIED CHICKEN WINGS *GF* habanero sweet chili ~ 13

SEAFOOD FONDUE shrimp, crawfish, crabmeat, peppers, gruyere, white cheddar, butter toast ~ 18

CHARRED OCTOPUS *MGF* panzanella salad, cherry tomato, parmesan, balsamic reduction ~ 17

OKRA FRIES *VEG* buttermilk fried, jalapeno aioli ~ 7

CRISPY BOURBON BRUSSELS *GF/MVEG* bourbon honey, confit bacon ~ 7

CALAMARI cherry tomato, parmesan, jalapeno aioli, marinara ~ 12

LAMB LOLLIPOPS* balsamic peach glaze, summer slaw ~ 19

ENTREE

SMOKED SALMON COBB

smoked salmon, gem lettuce, arugula, heirloom tomato, avocado, feta, eggs, bacon, cucumber, apple cider vinaigrette ~ 15

ASIAN CHICKEN SALAD

teriyaki chicken, kalera crunch, arugula, cabbage, mandarin orange, heirloom tomato, cucumber, radish, crispy wonton, walnuts, sesame peanut vinaigrette ~ 15

SHRIMP AND GRITS

shrimp, corn, okra, andouille sausage, bacon, heirloom tomatoes, stone ground grits ~ 18

FISH & CHIPS

buttermilk fried snapper, fries, tartar, charred lemon ~ 18

STÄGE BURGER*

short rib chuck, white cheddar, caramelized onions, applewood smoked bacon, brioche bun, fries ~ 15

TUNA CROISSANT MELT

albacore tuna salad, gruyere, tomatoes, eggs, b&b pickles, arugula, fries ~ 14

PRIME RIB FRENCH DIP*

sliced prime rib, caramelized onions, provolone, white cheddar, mozzarella, horseradish cream, au jus ~ 18

BLACKENED SALMON

garlic whipped potatoes, asparagus, lobster beurre blanc ~ 20

SHRIMP CARBONARA *MGF* spaghetti, red peppers, pancetta, english peas, parmesan ~ 21

BRAISED LAMB RAGU red wine braised lamb, pappardelle, san marzano tomatoes, basil, pecorino ~ 20

BRUNCH

CROISSANT BASKET

VEG condensed milk, honey drizzle ~ 6

EGG PLATTER* ~ \$13

two eggs any style, bacon or sausage, toast, green salad, roasted potatoes | GF

FILET & EGGS* ~ \$28

grilled filet medallions, two eggs any style, green salad, roasted potatoes | GF

EGGS BENEDICT* ~ \$14

toasted english muffin, poached eggs, canadian bacon, hollandaise, green salad, roasted potatoes

CRABCAKE BENEDICT* ~ \$19

toasted English muffin, fried crab cake, poached eggs, hollandaise, green salad, roasted potatoes

SMOKED SALMON BENNY* ~ \$16

toasted English muffin, poached eggs, smoked salmon, tomato, avocado, hollandaise, green salad, roasted potatoes

PANCAKES ~ \$14 CHOICE OF:

buttermilk | blueberry | banana | red velvet

RATATOUILLE OMELETTE ~ \$13

squash, zucchini, shiitake, tomatoes, white cheddar, gruyere, green salad, roasted potatoes | GF

HAM & CHEESE OMELETTE ~ \$14

ham, white cheddar, gruyere, green salad, roasted potatoes | GF

LOBSTER OMELETTE ~ \$21

poached lobster meat, roasted red peppers, spinach, gruyere, cheddar, green salad, roasted potatoes

CRÈME BRÛLÉE FRENCH TOAST ~ \$14

creme brulee battered brioche, vanilla bean cream, candied walnuts, strawberry compote, powdered sugar

FRIED CHICKEN BISCUIT ~ \$15

buttermilk fried chicken, southern style biscuit, country sausage gravy, white cheddar, bacon crumble, green salad, roasted potatoes

A LA CARTE

Butter Croissant ~ \$3

Bowl Of Fruit ~ \$5

Stone Ground

Cheddar Grits ~ \$4

Applewood Smoked

Bacon ~ \$4

Chicken Apple

Sausage ~ \$4

Biscuit & Gravy ~ \$7

Two Eggs* ~ \$4

Roasted Potatoes ~ \$4

Brunch Side Salad ~ \$4

Single Pancake ~ \$5

French Toast (2) ~ \$8

Toast ~ \$2

*CONTAINS RAW INGREDIENTS OR SERVED UNDERCOOKED *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.