



SMALL PLATES

- CROISSANT BASKET** honey drizzle ~ 6
- AVOCADO TOAST*** ciabatta, whipped feta, heirloom tomato, avocado, poached egg, micro basil, bacon confit ~ 9
- VEGETABLE SPRINGROLLS** sweet chili ~ 8
- OKRA FRIES** buttermilk fried, jalapeno aioli ~ 7
- CRISPY BOURBON GLAZED BRUSSELS**
bourbon honey, confit bacon ~ 7
- CALAMARI** cherry tomato, parmesan, jalapeno aioli, marinara ~ 12
- CHARRED OCTOPUS** panzanella salad, cherry tomato, parmesan, balsamic reduction ~ 17
- LAMB LOLLIPOPS*** balsamic peach glaze, summer slaw ~ 17
- OXTAIL TACHOS** braised oxtail, tator tots, bacon, tomatoes, bechamel, white cheddar, mozzarella, gouda, jalapenos, chives ~ 15 | **VEGETARIAN TACHOS** ~ 10 |
- BIRRIA LAMB QUESADILLA** braised lamb, queso, onions, chipotle aioli, lamb consommé ~ 16
- PERI-PERI CHICKEN** corn succotash, bacon, arugula ~ 13

SALAD

- CAESAR SALAD** romaine, anchovies, red onion, bacon, shaved parmesan, croutons ~ 8
- BEEF & BURRATA SALAD** golden beets, arugula, cherry tomato, balsamic glaze, pecan dust ~ 12
- LITTLE GEM LETTUCE** cherry tomato, radish, cucumber, crispy chickpea, honey-basil vinaigrette ~ 9
- HEIRLOOM TOMATO & STRAWBERRIES** heirloom tomato, strawberry, feta, arugula, red onion, balsamic glaze, yuzu vinaigrette ~ 12
- 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

SALAD ADD ON

salmon* \$10 | shrimp \$8 | chicken \$6

ENTREE

- 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
- DEATH BY PEACHES BURGER*** short rib chuck, peach pepper jam, aged white cheddar, crispy onions, arugula, ghost pepper yuzu aioli, brioche bun, truffle-parmesan tator tots ~ 18
|death sauce upon request|
- 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 ~ 19
- SHRIMP CARBONARA** spaghetti, pancetta, red peppers, english peas, parmesan ~ 18
- SHORT RIB TAGLIATELLE** parmigiano, tomatoes, basil ~ 17

ADD a cup of soup,

little gem lettuce, or caesar salad ~ \$4

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]

BRUNCH

- 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
- HAM & CHEESE OMELETTE** ~ \$13
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 ~ \$13
buttermilk fried chicken, southern style biscuit, country sausage gravy, white cheddar, bacon crumble, green salad, roasted potatoes

CRAWFISH HASH ~ \$15
fried softshell crab, cajun crawfish, peppers, onions, potatoes, sunny side-up egg, lobster beurre blanc, green salad

A LA CARTE

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|------------------------|-------------------------|
| Butter Croissant ~ \$3 | Biscuit & Gravy ~ \$7 |
| Bowl Of Fruit ~ \$5 | Two Eggs* ~ \$4 |
| Stone Ground | Roasted Potatoes ~ \$4 |
| Cheddar Grits ~ \$4 | Brunch Side Salad ~ \$4 |
| Applewood Smoked | Single Pancake ~ \$5 |
| Bacon ~ \$4 | French Toast (2) ~ \$8 |
| Chicken Apple | Toast ~ \$2 |
| Sausage ~ \$4 | |