

# **SUNDAY BRUNCH**

10AM - 2PM

### **BRUNCH LIBATIONS**

LIBERTY BLOODY MARY 7
absolut peppar, olives, lime, celery & a boiled shrimp

SPICY BLOODY MARY 7.25

spicier version

MIMOSA CLASSIC 5.50

MANMOSA 6

#### **SHAREABLES**

**BLEU CHEESE CHIPS 7.95** 

bleu cheese sauce, bleu cheese crumbles, green onions

SEARED AHI TUNA\* 9.95

blackened, soy ginger, wasabi cream, sriracha

CHICKEN WINGS 10.95

10 wings, hot, medium, mild, celery, bleu cheese original or double fried

EMPANADAS 7.95

beef sofrito, white cheddar cheese, chimichurri, sriracha

BREW BOARD 9.95

pimento cheese spread, cajun pork cracklins, bacon deviled eggs, bread & butter pickles and pickled onions

## **SOUP & SALADS**

SHE CRAB SOUP 5.95

COBB 10.95

grilled chicken, bleu cheese crumbles, cucumber, egg, tomato, applewood smoked bacon, avocado, bleu cheese dressing

STRAWBERRY SPINACH 12.95

grilled shrimp, strawberries, sugared pecans, goat cheese, balsamic vinaigrette

#### BENEDICTS

a sliced sourdough bread topped with poached eggs, hollandaise & breakfast potatoes or stone ground white grits

CLASSIC BENEDICT 8.95
SALMON BENEDICT\* 9.95
FLORENTINE BENEDICT 8.95

## **3 EGG OMELETS**

all omelets served with tap room toast & breakfast potatoes or stone ground white grits

LIBERTY OMELET 9.95

applewood smoked bacon, ham, red & green peppers, onions, mixed cheese

CAJUN OMELET 11.95

shrimp, tasso ham, red & green peppers, mixed cheeses, cajun cream sauce

CAPRESE OMELET 9.95

pesto, tomato, mozzarella, basil

**SOUTHWEST STEAK OMELET 10.95** 

potatoes, shaved ribeye, peppers & onions, queso

## **FRENCH TOAST**

served with maple syrup and whipped cream

CLASSIC 6.95

STRAWBERRIES 7.95

**BANANAS FOSTER 7.95** 

## **BRUNCH FAVORITES**

CHICKEN & WAFFLE 14.95

buttermilk fried chicken, belgian waffle, maple apple butter, applewood smoked bacon slices, maple mustard, maple syrup

SHRIMP & GRITS 16.95

stone ground white grits, cajun cream sauce, tasso ham, green onion

BREAKFAST BURRITO 9.95

scrambled eggs, mixed cheese, applewood smoked bacon, peppers, onions in a flour tortilla topped with salsa, sour cream, queso

EGGS ANY WAY 8.95

three eggs cooked the way you like them, tap room toast, breakfast potatoes or stone ground white grits, ham or applewood smoked bacon

STEAK AND EGGS\* 13.95

6oz certified angus beef® tenderloin medallions, two eggs cooked your way, breakfast potatoes, tap room toast

BREAKFAST SAMMY 7.95

two eggs, cheddar cheese, sausage, texas toast

EGGS IN A BASKET 7.95

slice of Liberty french toast, two eggs fried in the middle, applewood smoked bacon, maple bacon mornay sauce

STEAK & CHEESE\* 9.95

mushrooms, onions, green peppers, mozzarella cheese, au jus, french fries, pickle spear

CLASSIC BURGER\* 9.95

american, lettuce, tomato, red onion, french fries, pickle spear

AHI TUNA SANDWICH\* 10.95

sesame crusted, wasabi mayo, pickled ginger, seaweed salad, french fries, pickle spear

LINCOLN STREET HASH 7.95

the ultimate hangover cure - corned beef, potatoes, eggs, onions, jalapeños, tomatoes, jack and cheddar cheese, bacon, ranch dressing, sour cream



















TBonz Foundation Inc., is the non-profit sector of HHG. It is the lifeline between successful business & community partnership. Since we first opened our doors, in 1985, "giving back" has been a big part of our culture. The foundation is funded by a percentage of all gross sales, not just net profits from each restaurant. Inherent to the philosophy of our foundation, is the belief & practice of active participation as well as passive contributions. They are used for the betterment of the communities that nurture us.