BIZOU BRASSERIE

LIGHT FARE & SIDES

MIMOSA

FRIED CALAMARI CAESAR 15 TWO FARM FRESH EGGS 10 Fried Golden Calamari on a bed of Romaine Two farm fresh eggs cooked to order served Lettuce and a Classic House-made Caesar with choice of bacon or sausage, choice of toast Dressing 11 FRESH FRUIT SALAD HAM & CHEESE OMELETTE 12 Fresh seasonal fruit & berries Choice of Gruyere, Aged Cheddar, Roquefort, 10 BUTTER LETTUCE Brie Cheese. Served with Choice of Toast and **Breakfast Potatoes** Organic lettuce, heirloom tomatoes, feta, savory granola and a white balsamic vinaigrette HONEY & GRANOLA PARFAIT 8 **BUTTERMILK WAFFLE** 11 Homemade Honey Granola served with Fresh Served with Fresh Berries, Whipped Cream, Berries and Greek Yogurt Maple Syrup 10 DONUT HOLES Tossed in cinnamon and sugar CHICKEN & WAFFLES 16 BACON 4 Served with a Maple Bourbon Cream Sauce Pepper and Maple Cured BRUNCH POTATOES 4 BIZOU BURGER 17 Served with Caramelized Onion Brioche Bun, Caramelized Onion, Goat Cheese WHOLE HOG SAUSAGE 4 Brie, Fresh Chuck and Short Rib ½ lb Burger Traditionally Seasoned TURKEY BACON 4 **BISCUITS & GRAVY SKILLET** 14 Hardwood Smoked Buttermilk Biscuit, breakfast potatoes, whole TOAST 3 hog sausage gravy, fried egg Choice of Rustic White, Rye and 12 grain Wheat bread. SHRIMP & GRITS 17 Jumbo shrimp, sautéed with Spanish chorizo, BEVERAGES pickled jalapeno, served over aged cheddar grits Proudly Serving Illy Coffee COFFEE 17 CRAB BENEDICT **JUICE** 4 Buttermilk biscuit, poached eggs, and choron **BLOODY MARY** 6

ENTRÉES

6

sauce

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