

••• TRINITY •••

BOTTOMLESS MIMOSAS.....18

TO SHARE WITH THE TABLE

HARBISON FROM JASPER HILL CREAMERY	28
creamy cow's milk cheese, toast, seasonal fruit, honeycomb	
½ DOZEN PREMIUM RAW OYSTERS	16
herbsaint mignonette, lemon	

SIDES À LA CARTE

CANE SYRUP-GLAZED BACON	7	CRANBERRY AND ORANGE MUFFIN	4
BRIOCHE TOAST	4	STONE-GROUND WHITE GRITS	5
LAMB SAUSAGE LINKS	9	BUTTERMILK BISCUITS	5

3-COURSE BRUNCH

PRICE OF ENTRÉE INCLUDES SALAD OR SOUP AND DESSERT.
ALL ITEMS MAY BE ORDERED A'LA CARTE.

SALADS & SOUPS

WARM BRUSSELS SPROUT & FRISÉE
SALAD
crispy prosciutto, pickled red onions, spicy
sesame dressing

ARUGULA SALAD
feta, pumpkin seeds, basil, tomato, roasted
garlic vinaigrette

CHILLED CREAM OF BASIL SOUP
corn, cucumber, cashew, avocado

SAN MARZANO TOMATO SOUP
wagyu meatballs, olive oil, gruyère crostini

ENTRÉES

BLUEBERRY PANCAKES À LA MODE 27
cinnamon ice cream, local blueberries

PORK HASH & GRITS 30
poached egg, crispy pork, fontina grits,
roasted peppers

BOUDIN NOIR & FRIED OYSTER 32
poached egg, béarnaise, arugula, pickles

OMELETTE AU PONT L'ÉVÊQUE 33
french cow's milk cheese, potato galette,
tomato

WAGYU BURGER & FRIES 36
swiss, pickles, sautéed onions, iceberg lettuce,
sesame semolina roll

SAUTÉED SHRIMP & LINGUINE 35
lemon, roasted tomatoes, parmigiano

WAGYU MEATBALL SANDWICH & 31
CHIPS
brioche, peppers, tomato sauce

OVER EASY & OYSTER MUSHROOMS 34
parmigiano, crispy shallots, bacon

DESSERTS

COCONUT CAKE & COCONUT
BUBBLES
coconut flakes, red velvet

RASPBERRY SORBET
amaretti crumbs, almonds, lemon zest

FRESH FRUIT PARFAIT
yogurt, granola, seasonal fruit

PEACH FINANCIER
salted caramel ice cream, mint