

••• TRINITY •••

BOTTOMLESS MIMOSAS.....18

TO SHARE WITH THE TABLE

BAKED 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	TWO EGGS ANY WAY	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 CORN BROTH & GULF
SCALLOPS

avocado, chives

SAN MARZANO TOMATO SOUP

olive oil, gruyère crostini

ENTRÉES

BLUEBERRY PANCAKES

local blueberries, cane syrup

SMOKED PORK HASH & GRITS

poached egg, potatoes, fontina grits, roasted
peppers

BOUDIN NOIR & FRIED OYSTER

poached egg, béarnaise, arugula, pickles

OMELETTE AU PONT L'ÉVÊQUE

french cow's milk cheese, potato galette,
tomato

WAGYU BURGER & FRIES

swiss, pickles, sautéed onions, iceberg lettuce,
sesame semolina roll

SAUTÉED SHRIMP & LINGUINE

lemon, roasted tomatoes, parmigiano

BLT & CHIPS

Texas toast, avocado aioli

SMOKED SALMON & BAGEL

cream cheese, red onion, capers

DESSERTS

COCONUT CAKE & COCONUT
BUBBLES

coconut flakes, red velvet

RASPBERRY SORBET

amaretti crumbs, almonds, lemon zest

FRESH FRUIT PARFAIT

yogurt, granola, seasonal fruit

APPLE TART

puff pastry, salted caramel ice cream,
oatmeal