

TRINITY

BRUNCH

BOTTOMLESS MIMOSAS.....14

3-COURSE SPECIAL.....29

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
FRESH FRUIT PARFAIT 9	HASH BROWNS 6

TO SHARE WITH THE TABLE

½ DOZEN MON LOUIS RAW OYSTERS 16
herbsaint mignonette, lemon
BAKED HARBISON FROM JASPER HILL CREAMERY 28
creamy cow's milk cheese, grilled ciabatta, crackers, seasonal fruit

SALADS & SOUPS

WARM BRUSSELS SPROUT & FRISÉE 10	ARUGULA SALAD
SALAD	feta pumpkin seeds basil tomato
crispy prosciutto, pickled red onions, spicy	roasted garlic vinaigrette
sesame dressing	SAN MARZANO TOMATO SOUP 9
CHILLED CORN BROTH & GULF 12	olive oil, gruyère crostini
SCALLOPS	
avocado, cucumber, basil	

ENTRÉES

BLUEBERRY PANCAKES 11	SAUTÉED SHRIMP & LINGUINE 17
local blueberries, cane syrup	lemon, roasted tomatoes, parmigiano
SPINACH & FONTINA OMELET 13	BLT & CHIPS 12
potato galette, tomato, chicken jus	Texas toast, avocado aioli
WAGYU BURGER & FRIES 16	BOUDIN NOIR & FRIED OYSTER 16
swiss, pickles, sautéed onions, iceberg lettuce,	poached egg, béarnaise, creamed spinach
sesame semolina roll	SMOKED SALMON & BAGEL 14
SMOKED PORK HASH & GRITS 16	cream cheese, red onion, capers
poached egg, potatoes, fontina grits, roasted	
peppers	