



weekend brunch sample menu

s t a r t e r s

- MOZZARELLA FIREBALLS 12**
baby tomatoes, spiced oil
- FIG AND GOATS CHEESE 11**
fruit and nut bread
- JUMBO LUMP CRAB CAKE 15**
baby greens and citrus drizzle
- SHRIMP AND GRITS 13**
corn and andouille maque choux
- AMELIE OYSTERS 14**
creamed spinach and artichoke with crostini
- SATSUMA PEPPER GLAZED SHRIMP 11**

s o u p s a n d s a l a d s

- SOUP OF DAY 8**
- CHICKEN AND ANDOUILLE GUMBO 8**
- AMELIE MIXED SALAD 11**
apples, grapes, pecans, blue cheese,
baby greens, meyer lemon dressing
- BEET SALAD 11**
local goat cheese, toasted walnuts,
balsamic glaze

e n t r e e s

- SUNNY-UP EGGS AND COCHON 15**
over cheddar chive biscuit
- BREAKFAST SANDWICH 14**
eggs, ham, tomato, mayo, and cheese
on ciabatta with breakfast potatoes
- CHICKEN AND WAFFLE 18**
w/ andouille gravy
- AMELIE SCRAMBLED EGGS 11**
applewood smoked bacon, old mill grits,
fresh baked croissant
- COCHON DE LAIT SANDWICH 15**
mayonnaise, pickle, ciabatta
- FARMERS FRITTATA 14**
potato, onions, peppers, mushroom,
tomato and cheese
- BANANA BELGIUM WAFFLE 12**
with maple syrup
- AMELIE FRENCH TOAST 14**
southern pecan sauce
- LIGHTLY BLACKENED CATFISH 15**
greens, tomato, cajun mayonnaise on ciabatta
- AMELIE MUFFALETTA 15**
salami, mortadella, ham, provolone,
olive salad on toasted ciabatta
- SEARED SALMON 23**
horseradish cream, roasted fingerling potato
and asparagus
- TWO RUN FARMS LAMB MEATLOAF 15**
cucumber and tomato salad with tzatziki
on brioche