



## BRUNCH MENU

### TO START

<b>Crispy Brussels Sprouts</b>	\$9
<i>With Tobacco Onions and Roasted Garlic Lemon Aioli</i>	
<b>Peel 'n Eat Shrimp</b>	\$13 1/2 lb.
<i>Steamed or Chilled</i>	\$20 1lb.
<b>Raw Oysters*</b>	Market Price
<b>Gatewood Deviled Eggs</b>	\$8
<i>With Brisket Debris, Pickled Onions, and BBQ Sauce</i>	
<b>Gatewood Pimento Cheese</b>	\$8
<i>With Fried Saltine Crackers</i>	
<b>Croissant Beignets</b>	\$7
<i>With Powdered Sugar and Maple Drizzle</i>	
<b>Yogurt Parfait</b>	\$12
<i>With Greek Vanilla Yogurt, Honey, Local Granola and Fresh Fruit</i>	

### SALADS

\$7 small \$10 large

#### Fall Salad

*With Butternut Squash, Red Onion, Apples, Goat Cheese, Candied Pecans, Sherry Vinaigrette*

#### Gatewood Caesar

*With Romaine and Savory Cornbread Croutons*

### ENTREES

<b>New Orleans Style Shrimp &amp; Grits</b>	\$16
<i>With Andouille Sausage, Peppers, Mushrooms, Onions and Tasso Gravy</i>	
<b>Legs and Eggs</b>	\$15
<i>Fried Chicken Legs, Eggs Your Way, and Skillet Potatoes</i>	
<b>Gatewood Biscuits and Gravy</b>	\$10
<i>House Biscuits with Sausage Cream Gravy, and Eggs Your Way</i>	
<b>Corn-Crusted Catfish</b>	\$14
<i>With House Fries, Slaw, &amp; Remoulade</i>	
<b>Chef's Omelette</b>	\$14
<i>With Skillet Potatoes and a Side Salad</i>	
<b>Farmer's Breakfast</b>	\$16
<i>With Choice of Sausage, Bacon, or Brisket, plus Skillet Potatoes, Eggs Your Way, and a Biscuit</i>	
<b>Chicken Fried Steak</b>	\$18
<i>With Onion Gravy, Two Eggs Your Way, and Skillet Potatoes</i>	

#### SIDES | \$4

**Cheese Grits**

**Bacon**

**Biscuits**

**Skillet Potatoes**

**Sausage Patties**

*Chef & Owner - Ron Spada*

*Ask your server about our gluten free choices. Consuming raw or undercooked eggs, meat, seafood or shellfish, may increase your risk of food borne illness.*

*\*These items may be served undercooked.*