



Winter Brunch Specials

Enjoy our brunch specials on Sundays until 4pm.

— Brunch Favorites —

Served with your choice of one brunch side:

Sides: hashbrown casserole, brown-sugar oatmeal, or grits.

Winter Avocado Toast: whole wheat toast topped with avocado, prosciutto, crispy Brussel sprouts, parmesan, pickled radish and balsamic reduction. **\$12**

with poached eggs **\$14**

Traditional Eggs Benedict: An English muffin piled high with Canadian bacon, poached eggs, house-made hollandaise, cherry tomatoes, and spring mix. **\$14**

Smoked Salmon Benedict: An English muffin piled high with smoked salmon, capers, poached eggs, house-made hollandaise, pickled red onions and chives. **\$16**

Crabcake Benedict: An English muffin piled high with a crabcake, poached eggs, house-made hollandaise, cherry tomatoes, and microgreens. **\$18**

Eggs Florentine: An English muffin piled high with sauteed spinach and mushrooms, poached eggs, house-made hollandaise, cherry tomatoes, and microgreens. **\$12**

Plain Jane: two eggs (scrambled, fried, or poached). Choice of bacon or sausage; one side; and one bread choice. **\$14**

Omelets: Three-egg omelet served with your choice of one side and one bread choice.

Loaded Cheese **\$12**

Ham and Gruyere **\$14**

Seafood: crab and shrimp topped with hollandaise sauce. **\$18**

G-O-A-T: goat cheese, prosciutto, and mushrooms. **\$16**

— Coffee & Espresso: —

Fresh Brewed Coffee **\$3**

Caffe Latte **\$4.50**

Cappuccino **\$4.50**

Caramel Macchiato **\$6.50**

Caffe Mocha **\$6.50**

Single Espresso **\$2.95**

Double Espresso **\$3.95**

— Froggy Specialties —

Bananas Foster Pancakes: fluffy cinnamon spice pancakes with pecans and a caramelized banana topping, with your choice of bacon or sausage. **\$14**

Buttermilk Pancakes: Three pancakes served with your choice of bacon or sausage. **\$10**

Add blueberries or chocolate chips + \$2

Biscuits & Gravy: house-made Bass Farm sausage gravy with two buttermilk biscuits. **\$10**

Froggy Leap: layered bowl of hashbrown casserole, two biscuits, two over-medium eggs, two slices of bacon and smothered in sausage gravy. **\$17**

Gingerbread-Fig Stuffed French Toast: Brioche Bread, stuffed with cream cheese, fig spread, dipped in a gingerbread French toast batter served with your choice of bacon or sausage **\$14**

Breakfast Burrito: egg, bacon, rice, beans, avocado, pico de gallo, and cheese blend rolled in a sun-dried tomato tortilla with sour cream. **\$14**

Churro Waffle: Buttermilk waffle, rolled in cinnamon and sugar topped with whipped cream, and your choice of bacon or sausage. **\$14**

Fish Tacos: beer battered cod, baja style slaw, southwest crema, and pico de gallo. Served rice and beans. **\$16**

Shrimp and Grits: sauteed shrimp, green and red peppers, onions, andouille sausage with a bacon tomato jam on cheesy stoneground grits. **\$18**

Seafood Enchilada: shrimp, crabmeat, & scallops sauteed with veggies in a flour tortilla, topped with a sherry cream sauce & cheese. **\$20**

— From the Bar: —

Traditional Mimosa: a brunch tradition! Prosecco and OJ **\$10**

Orange Cranberry Mimosa: Prosecco, Fresh OJ, Cranberry juice and a sprig of rosemary **\$12**

Mimosa Pitcher: bottle of Prosecco and a carafe of orange juice **\$38**

Orange Crush: Stolichnoff vodka, Grand Marnier, fresh-squeezed orange juice, topped with Sprite **\$12**

Froggy Relaxer: Tito's vodka, Malibu Rum, Dekuyper Peach Schnapps, orange juice, pineapple juice, and cranberry juice **\$12**

Hopping Bloody Mary: Absolut Peppar, house-made bloody mary mix, garnished with two cocktail shrimp **\$13**