



## — Brunch Favorites —

Served with your choice of one brunch side:

Sides: hashbrown casserole, fresh fruit, grits, or rice & beans.

**Breakfast Tacos** : flour tortillas filled with scrambled eggs, chorizo, cheese, avocado, pico de gallo, and cilantro. **\$14**

**Caprese Avocado Toast** : topped with tomato, basil, mozzarella, and balsamic glaze. **\$12**

*with poached eggs* **\$14**

*with poached eggs and crab* **\$18**

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

**Eggs Benedict**: An English muffin piled high with poached eggs, house-made hollandaise, cherry tomatoes, and microgreens with your choice of topping.

**Florentine** **\$12**

**Traditional** **\$14**

**Smoked Salmon & Caper** **\$16**

**Crabcake** **\$18**

**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**

**Mexican**: corn, black beans, pico de gallo, jalapenos, chorizo, and cheddar cheese **\$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**

**Single Espresso** **\$2.95**

**Double Espresso** **\$3.95**

## — Froggy Specialties —

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

*Add blueberries or chocolate chips + \$2*

**Lemon-Berry Belgian Waffle**: A large Belgian waffle topped with lemon curd and a triple berry compote. Choice of bacon or sausage. **\$14**

**Lemon-Blueberry Stuffed French Toast**: Fresh lemon curd, homemade blueberry jam, and ricotta cheese stuffed in brioche toast, dredged in French toast batter and grilled to perfection. Choice of Bacon or Sausage **\$14**

**Blue Corn Tostada Ranchero** : Fried blue corn tortilla topped with black beans, fried egg, cheese blend, pico de gallo, and avocado. **\$16**

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

**Farmer's Burger**: 8oz. hamburger topped with hashbrowns, fried egg, bacon, and pimento cheese. Served with one lunch side. **\$15**

**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**

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

## — From the Bar: —

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

**Lavender Mimosa**: Prosecco, lemon juice and house made lavender syrup **\$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**