Brunch Chef: Chef Mark Irby F&B Director: Brett Clayton Owner/Operator: Nelson Green

11/inte/2 2018 - 2019



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Starters

Deviled Eggs 1/2 dzn 5 Full 9 Wisconsin Cheese Curds 8 Fried Pickle Chips 6

Shrimp & Grits

Sauteed shrimp in a spicy, lemon garlic sauce with bacon and mushrooms. Proudly served atop our locally produced truemilling cheddar white corn grits 13.50

Chicken~n~Biscuits

Crispy Fried Chicken Breast over buttermilk biscuits, smothered in Sausage Gravy, served with Hashbrown Casserole and a side of Scrambled Eggs 12

Brinket Toron

2 Flour Tortillas with House Hickory Brisket, Adobo Slaw, BBQ Sauce, crispy pickled Jalepenos and Shoestring French Fries 14

Jally Burger

1/2 lb. of our Local Beef, with American Cheese and Shoestring French Fries 12 (Lerttuce, Tomato, Pickle and Onion on Request) - * ***** * -

Prime Rib Sandwich

Shaved Prime Rib, Swiss, carmalized onions. horseradish cream, au jus, and shoestring French Fries 13

Harper Hause Salad

Mixed field Greens, Apples, Cranberries, Carrots Spiced Pecans and choice of House Tomato Bacon Viniagrette, Adobo Ranch or Oil and Vinegar 8.50 add Chicken 3 add Shrimp (3) 4

Caesar Salad

Romaine, Parmesan, Croutons and classic Caesar Dressing 8.50 add Chicken 3 add Shrimp (3) 4

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Kids Menu

includes drink Kids Scramble and Bacon 5

Kids French Toast Chicken Tenders and Fries Kids Biscuits and Gravy PBJ and Apple Sauce Mac and Cheese

Bananas Faster French Taast

Crispy Brioche, flambe of banana, cinnamon & bourbon caramel with fresh whipped cream and a side of bacon15



Farmer's Breakfast

3 over easy eggs, parmesan brunch potatoes, biscuits & house gravy, Faulkner Cheese Grits, 2 sausage patties & 2 thick smoked bacon. 11

Sauthwestern Brisket Hash

Smokey Beef Brisket and Potato Hash with peppers and Onions, Faulkners Cheddar Grits, Sunny Side up Eggs with House Rojo Sauce and Salsa. 12.50



12oz Ribeye, cooked to order & finshed with Roasted Garlic Butter 2 Sunny Side Up Eggs, Brunch Potatoes, & Buttered Toast. 23

Tuscan Skillet

Vegetarian Brunch Potatoes, Fire Roasted Red Pepper, Sauteed Mushrooms and Spinach, Sunside Up Egg, and Parmesan Cheese. 12



Bacon & Sausage with Sauteed Mushrooms, Peppers & Onions topped with Cheddar Cheese, & served with Brunch Potatoes, Toast. 13

A-LA-CARTE

Toast 1.75 Bacon 3.5

Cheddar Grits 2.5 Sausage 4

2 Eggs to Order 2.75 1 Biscuit & Jam 2

1 Biscuit & Gravy 4.5 Brunch Potatoes 2.50

Shoestring French Fries 2.75

Dessert:

Ultimate Chocolate Cake 5.25 Key Largo Co Key Lime Pie 5.25

Blueberry Cheesecake



Hat Chacalate with Whipped Cream 4

3.5 Orange, Cran, Tomato, Grapefruit

COFFEE BAR

Americano | 3.50

Espresso toned down with splash of hot water.

Red Eye | 4.25

Our 100% gold roast arabica coffee over a shot of espresso.

Black Eye | 4.75

A real pick me up like the red eye, but with double the espresso

Espresso | 2.50

2oz of the core of all of our coffee drinks.

Steamed milk poured over a hot shot of espreeso

Much like a latte layered differently for more of a bold coffee taste.

Hot Tea 4

TAZO

Chai Zatte 4

Chai tea made with milk instead of water.

ALMOND MILK 1.00 WHIPPED CREAM .25

Saturday's Bar Menu

Classic Brunch Cacktails

HH Blaady Mary

Zing Zang Tomato Cocktail, Tobasco, Worchestershire, Tito's Vodka House Pickle Juice, Lime and Bacon

Traditional Mimosa

***No Sunday Sales in Trigg County

Fresh Orange Juice and Bubbly

Harper Hause Margarita 7.5

Our Award winning Classic Margarita, with a salt rim and hand made citrus mix!

Hat Bar Drinks 9

Spiked Caffee

Fresh Brew, Kahlua, Baileys Irish Creme, Simple Syrup and Whipped Cream

Baazy Earl Grey Tea

Bombay Sapphire, Violett Lavender Liqueur, Brewed Earl Grey Tea, Honey and Lemon

My Heavens Hat Chacalate

Maker's Mark, Godica Chocolate Liquer, Bailey's Irish Creme and our House Made Hot Chocolate

*Typsy Chai*Warm Spiced Chai Tea, Honey, Spiced Rum, Allspice Dram and Cointreau