SHAREABLES

SOUTHERN CHICKEN WINGS

Five pieces of Chef's recipe marinated fried chicken wings. 8

CRISPY BRUSSLES

Fried brussels in honey tabasco sauce, topped with goat cheese. 10

FRIED GREEN TOMATOES

Cornmeal fried green tomatoes, served with our remoulade. 11

TOTS & PIMENTO CHEESE

Crispy seasoned tater tots, homemade Pimento cheese fondue. 10

BUTTER MY BISCUITS

Hot homemade buttermilk biscuits, apple jelly, orange blossom honey butter. 8

SMOKED SALMON DEVILED EGGS

Salty smoked salmon with fresh herbs and creamy deviled egg yolk topped with house pickled relish. 9

SALADS

BLT FRIED GREEN TOMATO SALAD

Our fried green tomatoes, mixed greens, mix blend cheese, ripe fresh tomatoes, topped with bacon crumbles and served with a side of our house ranch dressing. 12

LOCAL GREENS SALAD

Arugula, romaine blend, radishes, cucumber, red onions served with our lemon herb vinaigrette. 10

SOUTHERN GRILLED CAESAR SALAD

Grilled romaine lettuce, homemade cornbread croutons, shaved parmesan, and served with our peppercorn Caesar dressing. 10



\$20

Saturday & Sunday Only!
Orange, Cranberry or Pineapple

Must order a brunch entree, not to be shared, cannot purchase after 2pm

2-hour time limit





MEAT LOAF HASH Mama's meatloaf, brunch potatoes, onion, tomato, cheddar cheese, topped with two eggs fried over-easy. 18

VIRGINIA HAM BENEDICT Shaved virginia ham, poached eggs, toasted english muffin, hollandaise and choice of side. 16

BRUNCHFEST Two eggs your way, bacon and sausage, cheese grits, sourdough toast, and whipped honey butter. 16

YARDBIRD & EGGS Buttermilk fried chicken, homemade biscuit, two over easy eggs, and sawmill gravy. 18

AVOCADO TOAST Avocado spread, fried egg over-easy, radish, goat cheese, pickled onions, blistered tomatoes, toasted sourdough and choice of side. 15

GARDEN OMELETTE Three egg omelette, baby spinach, mushrooms, asparagus, tomatoes, onions, goat cheese, (substitute egg whites + 2) and choice of side. 14

BOURBON FRENCH TOAST Thick sliced brioche, vanilla bourbon anglaise, maple syrup and choice of side. 16

BANANAS FOSTER PANCAKES Buttermilk pancakes, brown sugar caramel, dark rum, bananas and choice of side. 15

GRAMMA'S HOT AND BUTTERED Nashville hot chicken tenders, honey butter, and apple jelly served on a buttermilk waffle. 18

SHRIMP AND GRITS Jumbo shrimp, local timms mill grits, smoked andouille, peppers, onions, and cajun cream sauce. 24

SOUTHERN OMELETTE Three egg omelette, ham, peppers, onions, cheddar cheese (substitute egg whites for + 2) and choice of side. 15

DIXIE LAND POUTINE Hand-cut fries topped with applewood bacon, goat cheese, sawmill gravy, and a fried egg over-easy. 16

CHICKEN AND WAFFLES Southern style tenders on a fluffy waffle topped with tobasco maple syrup & churro butter. 18

BRUNCH BURGER 10 oz burger patty, cheddar cheese, bacon fried egg on a brioche bun. With a choice of side. 16

BREAKFAST SANDWICH Choice of ham or bacon, two fried eggs, garlic aioli, cheddar cheese, tomato on a sourdough bun. With choice of side. 14

HOT CHICKEN SANDWICH Nashville fried chicken tenders, carolina slaw, Pimento cheese, and house pickles on toasted brioche. With choice of side. 17

EXTRAS 6

Hand-Cut Fries Homemade Biscuits Apple Wood Smoked Bacon Tater Tots Chicken Apple Sausage Stoneground Cheddar Grits Fresh Fruit Brunch Potatoes Side Caesar or House Salad

KIDS MEALS

8

All items include a side, drink, and ice cream

WAFFLE
FRENCH TOAST
CHEESEBURGER
CHICKEN FINGERS
BACON & EGG BREAKFAST
BACON EGG & CHEESE BISCUIT

Brunch COCKTAILS

HOUSE BLOODY MARY

Tito's handmade vodka, Zing Zang, lime, lemon, salted rim, pickled okra, and olives. 13

BACON BLOODY MARY

Tito's Vodka, Zing Zang, lime juice, salted rim, bacon, lemon, lime, celery, pickled okra, olives. 15

KURVBALL BBQ WHISKEY BLOODY

Kurvball BBQ whiskey, Zing Zang, lemon, lime, celery, pickled okra, olives. 15

DIVA MIMOSA

House bubbles, fresh OJ, Hangar 1 Mandarin Blossom, fairy dust 15

BREAKFAST SHOT FOR 2

Bushmills Irish Whiskey, buttershots chilled and served with a sidecar of OJ 16

IRISH COFFEE

Choce of Bushmills Irish Whiskey, Five Farms Irish Cream or both! Fresh brewed coffee, topped with whipped cream 12

ICED OUT COFFEE

Cafe Borghetti, Bustelo Espresso, Frangelico, Simple Syrup 12

DESSERTS

GOURMET CAKES BY "D'LIGHTFUL D'SSERTS"

Large sliced cakes with weekly flavors based on seasonal avaliablility. 8

BANANA PUDDING

Homemade banana pudding, topped with vanilla wafers and served in a mason jar. 6

PEACH COBBLER ALA MODE

Hints of cinnamon, brown sugar and heavenly peaches. 9

TRIO OF CAKES

Mini cakes served on a platter, flavors vary based on seasonal avaliablility. Trio Of Cakes are also available to-go 24



Saturday & Sunday Only!
Orange, Cranberry or Pinapple

Must order a brunch entree, not to be shared, cannot purchase after 2pm

Single Mimosa \$7

2-hour time limit



from **4pm -7pm** Tuesday through Friday

\$5 House Liquor

Tito's Handmade Vodka, Lunazul Blanco Tequila, Jim Beam Bourbon, Seagrams Gin, Barcardi Rum

\$5 House Red & White Wines

\$5 Domestic Draft & \$6 Rotating Drafts

10% off all Shareables

ASK US ABOUT HOSTING YOUR NEXT EVENT!

www.SouthernCultureKitchenAndBar.com

♠ @SOUTHERNCULTUREKITCHENANDBAR

@ @SOUTHERNCULTUREGVL