

82 Queen

MOTHER'S DAY BRUNCH

Sunday, May 13th, 2018

STARTERS

SHE CRAB SOUP

7...cup | 9...bowl

CHEF'S SOUP DU JOUR

7...cup | 9...bowl

FRIED GREEN TOMATOES 12

Pimento Cheese, Stone Ground Grits, Tomato-Bacon Jam

BASKET OF BUTTERMILK BISCUITS 7

Butter & Preserves

CAESAR SALAD 9

Baby Romaine, Vine-Ripe Tomato, Garlic-Herb Croutons
Creamy Garlic-Parmesan Vinaigrette

QUEENS SALAD 10

Assorted Lettuce, Grape Tomatoes, Cucumbers, Green Onions
Sweet Corn, Field Peas, Applewood Smoked Bacon, Hard-Boiled Egg
Cheddar Cheese, Buttermilk-Herb Dressing

ENTRÉES

BARBEQUE SHRIMP & GRITS 18

Southern Comfort Barbeque Sauce, Applewood Smoked Bacon
Cheddar Cheese, Scallions

CRAB CAKE BENEDICT 20

Stone Ground Grits, Fried Green Tomato, Applewood Smoked Bacon
Poached Egg, Hollandaise, Red Pepper Coulis, Chives

CHICKEN SALAD WRAP 14

Pecans, Dried Cranberries, Celery, Tomato-Basil Tortilla

SHRIMP SALAD 15

Buttercup Lettuce, Creamy Avocado, Sweet Pepper Coulis, Fresh Fruit

FRUIT PARFAIT 12

Seasonal Berries & Fruit, Vanilla Yogurt
Cinnamon Toasted Granola, Orange-Honey Drizzle

JAMBALAYA 17

Shrimp, Crawfish, Medley of Peppers & Onions, Tasso Ham, Red Rice

LOWCOUNTRY BREAKFAST BOWL 17

Shrimp, Andouille Sausage, Onions, Peppers, Stone Ground Grits
Sunny-Side-Up Egg, Cheddar Cheese, Crumbled Bacon

FISH & GRITS 19

Crispy Flounder, Stone Ground Grits, Fried Green Tomatoes, Vidalia Onion, Sweet Corn
Local Tomatoes, Applewood Bacon, Creole Butter, Sweet Pepper Coulis

SOUTHERN FRIED CHICKEN & BISCUITS 16

Scrambled Eggs, Country Sausage Gravy, Apple Wood Bacon, Smoked Gouda Cheese, Scallions

TO HELP US ENHANCE YOUR DINING EXPERIENCE, WE RECOMMEND NO SUBSTITUTIONS

EXECUTIVE CHEF STEVE STONE | GENERAL MANAGER FERNANDO FRY