



# Private Property

restaurant

## brunch

<b>big easy breakfast bowl</b>	<b>\$11</b>
Camelia Black Beans topped with Andouille Sausage, homemade Guacamole, and a Fried Egg	
<b>french quarter toast</b>	<b>\$9</b>
New Orleans Leidenheimer French Bread soaked in a rich Custard, then grilled. Served with Chantilly Cream & Powdered Sugar	
<b>fried chicken gravy biscuit</b>	<b>\$11</b>
Boneless Chicken Thigh hand-breaded and fried and served over a Buttery Biscuit, smothered in our Signature Sage Sausage Gravy	
<b>shrimp &amp; grits</b>	<b>\$12</b>
Creamy Adluh Stone-Ground White Grits topped with Grilled Shrimp in a Tasso Cream Sauce	
<b>morning in the midlands</b>	<b>\$11</b>
Locally made Onion Sausage cooked with Bell Peppers and Onions, served atop Creamy Adluh Stone-Ground Grits	
<b>breakfast tacos</b>	<b>\$9</b>
Flour Tortillas layered with Bayou Sauce, Pimento Cheese, Scrambled Eggs, and Andouille Sausage, topped with Camelia Black Beans and our homemade Guacamole	
<b>palmetto fried grits</b>	<b>\$12</b>
Homemade Pimento Cheese sandwiched between two deep-fried Adluh Grit Cakes, smothered in a Tasso Cream Sauce with Shrimp and Andouille Sausage	
<b>s.e.c. breakfast po'boy</b>	<b>\$10</b>
Locally made Pork Sausage Patties, scrambled Eggs, and American Cheese, piled high in between two slices of French Quarter Toast	
<b>chicken salad</b>	<b>\$11</b>
Diced Chicken Breasts, with Golden Raisins, dried Cranberries, and sweet Pickled Relish, topped with Havarti Cheese and fresh Grapes, served on a bed of Lettuce	
<b>house salad</b>	<b>\$10   \$12</b>
Fresh Spring Mix Lettuce topped with Fresh Grape Tomatoes, Candied Pecans, Havarti Cheese, and choice of Grilled Chicken or Shrimp. Served with our House Dressing	

## cocktails

	glass	carafe
<b>classic mimosa</b> Orange Juice & Bubbly	8	35
<b>bloody mary</b> Absolut Vodka, House Blend, Garnish	8	
<b>breakfast sangria</b> Moscato, Juices, & Soaked Fruit	8	20
<b>partridge in a pear tree</b> Bubbly, Spiced Pear Juice, Maple Syrup, Garnish	9	
<b>the greyhound</b> Absolut Grapefruit Vodka, Grapefruit Juice, & Homemade Rosemary Syrup	8	
<b>granny's apple juice</b> Absolut Vodka, Fireball, Apple Juice, & a Splash of Sour Apple Mix	8	

## à la carte

<b>smoked pork jowl bacon</b>	3
<b>potato pancakes</b> Yukon Gold Potato Pancakes served with Sour Cream	4
<b>andouille sausage</b>	3
<b>gravy biscuit</b>	3
<b>adluh grits</b>	3
<b>pimento cheese grits</b>	4
<b>fresh fruit</b>	3
<b>pork sausage patties</b>	3