

Beauty Shop

SUNDAY BRUNCH

Look good. Eat good. Be safe.

~ EGGS ~

DRINKS, LITTLE DISHES & SIDES

Bad boy BLOODY MARY vodka OR bourbon, with pickled okra	9 ⁰⁰
Big boy MIMOSA champagne, fresh orange juice OR grapefruit ADD pineapple vanilla bean infused vodka FOR \$4	9 ⁰⁰
GRAPEFRUIT BRULÉE with turbinado sugar	4 ⁰⁰
BEIGNETS with powdered sugar & preserves	7 ⁰⁰
COUNTRY HAM red eye gravy	6 ⁰⁰
Southern style SAUSAGE patties	5 ⁰⁰
Buttermilk BISCUITS with sausage milk gravy	7 ⁰⁰
Double Dutch GRILLED BREAD peaches, goat cheese, ricotta, mint, honey	6 ⁰⁰
YUKON GOLD, SWEET POTATO and APPLE HASHBROWNS	6 ⁰⁰
Seasonal FRUIT SALAD	5 ⁰⁰
Kiss my GRITS cheese OR regular	5 ⁰⁰
Applewood smoked BACON	5 ⁰⁰
Buttermilk BISCUITS or TOAST or EVERYTHING BAGEL	6 ⁰⁰
FRIES truffle pepper parmesan OR cayenne sugar	6 ⁰⁰
Buttermilk BISCUIT SANDWICH 5 ⁰⁰ ADD egg FOR \$1 ⁵⁰ ADD cheese FOR 50¢ CHOOSE: country ham & mango chutney OR sausage OR bacon OR sesame pecan chicken & sambal honey	

~ DESSERTS • \$8 ~

Ask your server, we have all the goods

CHICKEN & WAFFLE sausage milk gravy, sunny eggs, pecan waffle	16 ⁰⁰
JAMAICA MI HUNGY sunny eggs, pick-a-peppa, callaloo, plantains, johnny cakes, guava	15 ⁰⁰
AVOCADO FLATBREAD zaatar butter, sunny eggs, heirloom cherry tomato cilantro basil relish, watermelon radish & pea shoots	14 ⁰⁰
ROSH PINA HERB OMELET heirloom tomato cilantro onion relish, ajvar, tahini, Double Dutch bread, labna, fig preserves, french feta	15 ⁰⁰
BROWN BUTTER WILD MUSHROOMS and CHEESE GRITS sunny eggs, salsa cilantro, brown butter	14 ⁰⁰
SEASONS OF MY HEART simmered black beans, sunny eggs, tomatillo salsa, cotija cheese, avocado, grilled tortilla	14 ⁰⁰
Grilled ribeye STEAK & EGGS zaatar grilled onions, ponzu butter, yukon & sweet potato hashbrowns	16 ⁰⁰
CHILAQUILES fried tortilla, salsa chipotle, queso fresca, whipped eggs, guacamole, jalapeno ADD brisket FOR \$5 ADD chicken FOR \$5 ADD shrimp FOR \$7 ADD steak FOR \$8	14 ⁰⁰
BEEF TENDERLOIN or VEGETARIAN HASH sweet peppers, garlic, onions, sunny eggs, scallions, cilantro & daily vegetables	15 ⁰⁰
BENEDICTS with poached eggs & toast	
Brown sugar HONEY GLAZED HAM tomato, basil, hollandaise	15 ⁰⁰
APPLEWOOD SMOKED BACON tomato, basil, hollandaise	15 ⁰⁰
BENEDUCK crisp sugar & spice duck, hot pepper jelly, almond skordalia, hollandaise	17 ⁰⁰
PROSCIUTTO PARMA HAM arugula, tomato thyme butter	16 ⁰⁰
HOUSE CURED SALMON hollandaise, heirloom tomato cilantro basil relish, potato latkes	17 ⁰⁰
EGGS SARDOU artichoke spinach cream, brown butter	14 ⁰⁰ ADD fried oysters FOR \$4

~ BIG DISHES & SALADS ~

STACKED WEDGE SALAD heirloom tomato, blue cheese, applewood maple bacon, radish, creamy blue cheese dressing	10 ⁰⁰ ADD chicken FOR \$5 ADD shrimp FOR \$7 ADD steak FOR \$8
ODE TO RUSS and DAUGHTERS everything bagel & a schmear, house cured salmon, candied citrus zest, tomato, cuc's capers, arugula	13 ⁰⁰
New Orleans style SHRIMP & GRITS garlic, onions, tabasco worcestershire butter, scallions	15 ⁰⁰
Cast iron RIBEYE STEAK SOUVLAKI SALAD tomato, feta, moroccan olives, basil, mint, arugula, lemon, fried pita, extra virgin olive oil & cider vinegar	15 ⁰⁰
WATERMELON, FRENCH FETA, LIME and GREEN APPLE SALAD shiso, thai basil, maldon salt	9 ⁰⁰

~ FLAPJAX • WAFFLES • FRENCH TOAST ~ \$11 ~

Blueberry Buttermilk PANCAKES with coconut crema	Lemon Ricotta PANCAKES	Pecan WAFFLES	Challah FRENCH TOAST cinnamon sugar
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~ SANDWICHES ~ \$11 ~

COMES WITH HOUSE MADE CHIPS OR FRUIT SALAD, ADD TRUFFLE PARMESAN FRIES FOR \$6

BS BURGER caramelized onions, tomato, pickles, greens, spicy mayo ADD american, cheddar, feta, gruyere, bacon, avocado, mushrooms OR egg FOR \$1 EACH	BLTA SANDWICH bacon, lettuce, tomato, avocado, cucumbers, green goddess ADD egg FOR \$1	OYSTER PO-BOI pickles, jalapeno tabasco, maple bacon, blueberry jalapeno mint chutney, scallion mayo
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20% GRATUITY
added to parties
of 5 or more



NO SMOKING
this is a house
of beauty



Lorina FRENCH LEMONADE reg. pink, orange 9⁰⁰
Fresh squeezed ORANGE or GRAPEFRUIT JUICE 3⁵⁰

IRISH COLD BREW whiskey, baileys & cold brew 11⁰⁰
Iced THAI COFFEE with condensed milk 5⁰⁰

French Truck REGULAR or DECAF COFFEE 3⁰⁰
French Truck COLD BREW vanilla or french roast 5⁰⁰

ICED TEA or SOFT DRINKS 2⁵⁰
COKE, DR. PEPPER, ROOT BEER 8oz. bottle 2⁵⁰

BOTTLED WATER topo chico sparkling 3⁵⁰
HOT TEA ask your server for selection 2⁰⁰