

Cinders and Salt Southern Elegance Brunch Menu 2026

All brunch menus served Family-Style. Most dishes can be made to accommodate any allergies or dietary preferences. Per person pricing may be subject to change. A server plus a fee of \$150 will be added to all groups of 10 and over.

To Build Your Brunch Menu choose up to 6 Items

(Additional items may be added; beverages not included.)

BRUNCHIER THINGS

- Vanilla Yogurt Parfait | local honey, berries, granola
- Frittata Bites | | sausage, sharp cheddar, caramelized onion, spinach
- Mini Avocado Toasts | crostini, mashed avocado, queso fresco, tomato, shallot
- White Cheddar and Country Ham Quiche
- Buttermilk Biscuits and Black Pepper Sausage Gravy
- Southern Eggs Benedict | biscuits, poached eggs, thick-cut bacon, tomato hollandaise
- Sweet Tea Brined Chicken Tenders | buttermilk pancakes, maple syrup drizzle
- Bourbon Peach French Toast | brown sugar streusel, vanilla glaze
- Savory Breakfast Sliders | country ham, white cheddar, honey butter biscuit
- Cinnamon Roll Bread Pudding | bourbon caramel sauce
- Collard Green & Gruyère Quiche | caramelized onion, flaky crust
- Pimiento Cheese Deviled Eggs | smoked paprika, crispy prosciutto
- Southern Smoked Salmon | herb cream cheese, capers, pickled red onion, crostini
- Scrambled White Cheddar Eggs

**Upgrade to an Eggs to Order or Omelet station \$12/pp

LUNCHIER THINGS

- Low Country Shrimp and Grits | smoked tomato gravy
- Fried Green Tomatoes | pimiento cheese, bacon onion jam
- Chicken Salad Croissant Sandwiches

- *Florida Strawberry Salad* | baby greens, sweet onion, fresh mozzarella, crisp bacon, molasses Dijon dressing
- *Southern Cobb Salad* | grilled chicken, avocado, bacon, blue cheese, soft egg, champagne vinaigrette
- *Creamy Stone-Ground Grit Cakes* | whipped goat cheese, roasted tomato relish
- *Heirloom Tomato Tart* | ricotta, fresh basil, balsamic reduction
- *Molasses Glazed Pork Belly Bites* | cane syrup drizzle, cracked pepper
- *Smoked Turkey & Brie Tea Sandwiches* | fig preserves, arugula
- *Roasted Chicken & Pecan Salad* | baby greens, dried cranberries, sherry vinaigrette
- *Grilled Vegetable & Goat Cheese Wraps* | balsamic glaze
- *Southern BLT Sliders* | heirloom tomato, thick-cut bacon, herb aioli
- *Crab Cake Minis* | remoulade, fresh herbs
- *Steakhouse Salad* | sliced sirloin, blue cheese, crispy onions, champagne vinaigrette
- *Three Cheese Baked Macaroni* | toasted breadcrumb crust
- *Braised Short Rib Biscuit Sliders* | horseradish cream

SIDES

- *Home Fried Potatoes*
- *Cracked Corn Cheese Grits*
- *Black Pepper & Brown Sugar Thick Cut Bacon*
- *Buttermilk Biscuits* | homemade preserves, whipped butter
- *Freshly Baked Seasonal Fruit Muffins*
- *Fresh Fruit*

OPTIONAL BRUNCH COCKTAIL & BEVERAGE MENU

(Not included in Base Brunch Price)

- *Classic Mimosa* | fresh squeezed orange juice, sparkling wine
- *Seasonal Mimosa* | rotating seasonal fruit purée, sparkling wine
- *The Southern Belle* | peach nectar, prosecco, splash of bourbon
- *Blackberry Bourbon Smash* | fresh muddled berries, mint, small-batch bourbon

- *Maple Old Fashioned* | bourbon, maple syrup, orange bitters
- *Bloody Mary Bar* | house mix, pickled okra, candied bacon, citrus, fresh herbs
- *Sweet Tea & Lemonade Spritz* | vodka, fresh lemon, sparkling finish
- *Cinders Sangria* | seasonal fruit, white wine, brandy

Zero Proof Selections

- Fresh Brewed Sweet Tea
- House Lemonade
- Strawberry Basil Lemonade
- Sparkling Citrus Punch
- Locally Roasted Coffee | regular & decaf
- Assorted Hot Teas