Cinders & Salt

Southern Elegance Brunch Menu • Fall/Winter 2026

All brunch menus are served family-style. Most dishes can be modified to accommodate allergies or dietary preferences. Per-person pricing may be subject to change. A server and $150 service fee will be added for groups of 10 or more.

BUILD YOUR BRUNCH — CHOOSE UP TO 6 ITEMS

Additional items may be added. Beverages are not included.

BRUNCHIER THINGS

Vanilla Yogurt Parfait | local honey, seasonal fruit, toasted pecan granola

Frittata Bites | country sausage, sharp cheddar, caramelized onion, spinach

Mini Avocado Toasts | sourdough crostini, avocado, queso fresco, pickled shallot

White Cheddar & Country Ham Quiche | caramelized Vidalia onion

Buttermilk Biscuits & Black Pepper Sausage Gravy

Southern Eggs Benedict | buttermilk biscuit, country ham, poached egg, Creole hollandaise

Sweet Tea-Brined Chicken & Pancakes | buttermilk pancakes, whipped cane butter, warm maple syrup

Bourbon-Apple French Toast | brioche, brown sugar-pecan streusel, bourbon caramel

Savory Breakfast Sliders | country ham, white cheddar, honey butter biscuit

Cinnamon Roll Bread Pudding | bourbon caramel, vanilla bean glaze

Spinach & Gruyère Quiche | caramelized onion, flaky crust

Pimento Cheese Deviled Eggs | smoked paprika, crispy prosciutto

Bacon Jam Deviled Egg | smoked bacon jam, pickled scallion

Southern Smoked Salmon | herb cream cheese, capers, pickled red onion, crostini

Scrambled White Cheddar Eggs | fresh chives

Hot Honey Chicken Biscuits | sweet tea-brined chicken, buttermilk biscuit, hot honey, bread-and-butter pickle

Crab Cake Benedict | Gulf crab cake, poached egg, buttermilk biscuit, Creole hollandaise

Eggs-to-Order or Omelet Station | **+$12 per person**

LUNCHIER THINGS

Low Country Shrimp & Grits | cracked-corn grits, smoked tomato gravy

Cornmeal-Fried Green Tomatoes | | sauce ravigote, pickled sweet onion, charred peppers

Chicken Salad Croissant Sandwiches | roasted chicken, celery, toasted pecans, dried cranberry, tarragon

Roasted Pear & Baby Greens | smoked bacon, goat cheese, toasted pecans, sweet onion, maple-black pepper vinaigrette

Southern Cobb Salad | grilled chicken, avocado, bacon, blue cheese, soft egg, champagne vinaigrette

Molasses-Glazed Pork Belly Bites | cane syrup, cracked black pepper, pickled apple

Smoked Turkey & Brie Tea Sandwiches | fig preserves, baby arugula

Southern BLT Sliders | thick-cut bacon, tomato, shredded lettuce, herb aioli

Mini Gulf Crab Cakes | Creole rémoulade, fresh herbs

Three-Cheese Baked Macaroni | toasted breadcrumb crust

Braised Short Rib Biscuit Sliders | horseradish crème, caramelized onion

SIDES

Home-Fried Potatoes | caramelized onion, peppers, fresh herbs

Cracked-Corn Cheese Grits

Black Pepper & Brown Sugar Thick-Cut Bacon

Buttermilk Biscuits | seasonal preserves, whipped butter

Freshly Baked Seasonal Muffins | chef's seasonal selection

Seasonal Fresh Fruit

OPTIONAL BRUNCH COCKTAILS & BEVERAGES

Not included in base brunch price.

Classic Mimosa | fresh orange juice, sparkling wine

Satsuma Mimosa | Florida satsuma, sparkling wine

Cranberry-Pomegranate Mimosa | cranberry, pomegranate, sparkling wine

The Southern Belle | peach nectar, Prosecco, splash of bourbon

Apple Cider Bourbon Smash | apple cider, lemon, bourbon, aromatic bitters

Maple Old Fashioned | bourbon, maple, orange bitters

Bloody Mary Bar | house mix, pickled okra, candied bacon, citrus, fresh herbs

Satsuma Sweet Tea Spritz | vodka, sweet tea, Florida satsuma, sparkling finish

Cinders Sangria | red wine, brandy, apple, Florida citrus, warming spice

ZERO PROOF SELECTIONS

Fresh-Brewed Sweet Tea

House Lemonade

Satsuma-Rosemary Lemonade

Sparkling Cranberry-Citrus Punch

French Press Coffee | regular & decaf

Assorted Hot Teas