



# SUNDAY BRUNCH

ROASTED GARLIC HUMMUS (V)  
WITH GRILLED NAAN \$10.99

ARTISAN MIXED GREEN SALAD (V)  
WITH HERBED WHITE BALSAMIC DRESSING \$10.99  
ADD CHICKEN \$15.99 / ADD SALMON \$17.99

AHI TUNA CRUDO  
WITH SHALLOTS, HASS AVOCADO CRÈME, EVOO, AND  
PONZU CHILI OIL \$17.99

HUMBLE BARON SCRAMBLE  
WITH CRISPY BACON & BREAKFAST POTATOES \$13.99

SOUTHERN FRIED CATFISH AND GRITS  
SERVED WITH OUR THREE-CHEESE BLEND, CRISPY  
ARUGULA, TOMATOES,  
AND OUR OWN CAJUN CREAM SAUCE \$14.99

NASHVILLE HOT SHRIMP AND GRITS  
FRIED SHRIMP COATED WITH OUR HOUSE-MADE  
NASHVILLE HOT SAUCE SERVED OVER  
THREE-CHEESE CREAMY GRITS \$19.99

UNCLE NEAREST  
BANANAS FOSTER FRENCH TOAST  
THICK-SLICED BRIOCHE COVERED WITH BANANAS  
FLAMBEED IN OUR UNCLE NEAREST WHISKEY SAUCE,  
TOPPED WITH CHANTILLY AND CRUMBLLED BACON \$14.99

SAUTÉED CRAB CLAWS  
SNOW CRAB CLAWS SAUTÉED IN BROWN BUTTER AND  
SAGE \$19.99

TENNESSEE BUTTER LOBSTER ROLL  
LOBSTER SAUTÉED IN OUR HOUSE-MADE TENNESSEE  
LEMON BUTTER SERVED IN A ROLL WITH SWEET POTATO  
WAFFLE FRIES \$19.99

HUMBLE BARON SMASH BURGER  
WITH MILD CHEDDAR CHEESE, ARUGULA, GARLIC AIOLI  
AND CRISPY BACON. SERVED WITH FRIES \$12.99  
\*PLANT-BASED OPTION IS AVAILABLE (V)

SMOKED CHICKEN WINGS  
SLOW-SMOKED WITH HICKORY WOOD  
THEN FLASH-FRIED TO PERFECTION  
SERVED WITH UNCLE NEAREST BBQ AND RANCH \$14.99

MAPLE GLAZED BACON - \$6.99

TRUFFLE FRIES WITH GARLIC AIOLI - \$7.99

GRILLED ASPARAGUS \$6.99 (V)



## SIDES

PORK SAUSAGE \$3.75

CHICKEN SAUSAGE \$3.50

CRISPY BACON \$3.50

CHEDDAR CHEESE GRITS \$4.00

BREAKFAST POTATOES \$2.75



## DESSERTS

LIMONCELLO MASCARPONE CAKE \$9.99

SEASONAL FRESH FRUIT BOWL WITH HONEY CITRUS BASIL  
DRESSING 9.99

(V) - VEGETARIAN