



GRACE

by Nia

PRIX-FIXE BRUNCH MENU

OPENING ACT

BROWN BUTTER BEIGNETS

Fried dough bites, powdered sugar, pecan praline sauce

BUTTERMILK BISCUITS

Honey butter, peach preserves, pimento cheese

MAIN ATTRACTION

PIRI PIRI SHRIMP & UNICORN GRITS

Chargrilled shrimp, piri piri sauce, peppadew, parmesan unicorn grits

CARROT CAKE CHICKEN & WAFFLES

Carrot and spiced buttermilk waffle, cream cheese icing, boneless fried chicken, maple syrup

PEPPER POT

Roasted tomatoes, bell peppers, onion, smoked beef sausage, baked eggs, goat cheese

MARDI GRAS MUSHROOM ÉTOUFFÉE

Stewed oyster mushrooms, yellow bell peppers, onions, celery, purple cabbage, jalapeno, garlic, unicorn grits

SIDESHOW

UNICORN GRITS

Stone-ground heirloom blue and jimmy red corn grits

CAJUN HOME FRIES

Charleston purple and jewel yams, red bliss potatoes, onions, peppers, spicy aioli

EXTRAS

SMOKED SAUSAGE 8

Smoked beef sausage, whole grain mustard bourbon peach sauce

CANDIED PEPPER BACON 8

Thick cut smoked pork bacon, cayenne pepper, brown sugar

SCRAMBLED EGGS 6

Cage free eggs

BRUNCH \$40 PER PERSON

(TAX AND GRATUITY ARE NOT INCLUDED)

Choice of app for the table, one main per person, and both sides for the table



“ PLEASE NOTIFY THE SERVER OF ANY FOOD ALLERGIES PRIOR TO ORDERING “

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



GRACE

by Nia

PRIX-FIXE DINNER MENU

OPENING ACT

GUMBO GREENS

Collard greens, peppers, celery, onions, okra, tomatoes, garlic, black-eyed peas

KALE CAESAR SALAD

Curly kale, citrus & salt, dried chickpeas, shaved parmesan, garlic, red cabbage

MAIN ATTRACTION

CARROT CAKE CHICKEN & WAFFLES

Carrot and spiced buttermilk waffle, cream cheese icing, boneless fried chicken, maple syrup

CREOLE PASTA

Pappardelle, hot beef sausage, chicken, shrimp, creole pepper cream, shaved parmesan, garlic toast

BLACKENED SHRIMP & POLENTA

Cajun spiced shrimp, crispy cheddar polenta cake served in a creamy tomato gravy

CURRY COCONUT MELANGE

Red curry, roasted root vegetables, white rice, garlic naan

DESSERT

GERMAN CHOCOLATE MOUSSE BOMBE (NUTS)

Chocolate mousse, coconut pecan filling, chocolate cake, coconut caramel sauce

HOUSE FAVORITES (EXTRA \$)

FRIED GREEN TOMATOES 16

Green beefsteak tomatoes, fresh mozzarella, pickled red onions, basil oil, balsamic

SMOKED DEVILED EGGS 14

Hard-boiled egg cups, creamy Dijon yolk dressing, smoked paprika, hickory smoked bacon bits, chili oil

FRIED CATFISH BITES 18

Freshwater catfish battered and deep fried, served with creole remoulade

BOURBON PEACH SPARE RIBS 18

Chargrilled St. Louis style spare ribs served with a whole grain mustard bourbon peach sauce

DINNER \$50 PER PERSON

(TAX AND GRATUITY ARE NOT INCLUDED)

choice of app, choice of main and one dessert



“ PLEASE NOTIFY THE SERVER OF ANY FOOD ALLERGIES PRIOR TO ORDERING “

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.