

ISABELLE'S BRUNCH

Bacon, Eggs & Cheesy Grits Breakfast - \$10

Applewood Smoked Bacon, Stone Ground Cheesy Grits, 2 Farm Fresh Eggs

Chef Thierry's Crab Omelet - \$16

3 Egg Omelet with Lump Crabmeat, Mushrooms & Cream Cheese,
topped with green onions & Choice of Grits or Hash Browns

Shrimp and Grits - \$16

Grilled Cajun Shrimp over Smoked Gouda Cheese Grits,
garnished with Green Onion & served with 2 Buttermilk Cheddar Biscuits

Peninsula Eggs Benedict - \$15

Poached Eggs, English Muffins, sautéed Spinach, Ham & Hollandaise

Eggs Cochon - \$15

2 Poached Eggs with Buttermilk Cheddar Biscuits and
Shredded Stella Artois Braised Short Rib & topped with Hollandaise

Short Rib Hash & Eggs - \$16

Hand shredded Short Rib & Yukon Gold Hash,
Sunny Side Eggs & Toast

Southern Biscuits & Gravy - \$14

Our Home-Made Buttermilk Cheddar Biscuits
topped with a rich Maple & Andouille Gravy

Key West Salad - \$14

Grilled Shrimp, Spring Greens, Tomatoes, Cucumber, Onion,
Shaved Carrots, Candied Nuts & Fresh Strawberries with Chef's Dressing

Isabelle's Fried Green Tomato BLT - \$14

2 Fried Green Tomatoes, Lettuce & Applewood Smoked Bacon
with House Aioli served on a Brioche Bun

Bread Pudding French Toast - \$12

Darryl's Bread Pudding cooked as French Toast,
doused in Banana's Foster with whipped cream

All tables will start with a complimentary fruit & pastry platter