

saturday

Brunch



three-course brunch with unlimited champagne & mimosa // \$32.95

A gratuity of 18% may be added to parties of 6 or more. Last seating is 2:00pm & champagne served until 230pm

APPETIZER

BBG Tomato Bisque

Garnished with Croutons

Bread Basket

house baked muffins, croissant, jelly & butter

Fresh Fruit & Yogurt Parfait

fresh fruits & berries, vanilla yogurt, granola

Caesar Salad

romaine hearts, Croutons, Parmesan Cheese, House Made Caesar Dressing

Mixed Salad

Signature Mixed Greens, Cucumbers, Onions, Carrots, Italian Dressing

Substitutions & Other drinks

egg white substitution \$2.00

coffee \$4

bloody mary, champagne, mimosa or juice \$5

Cocktail or Draft Beer \$ 7

ENTRE

Chef's BBQ RIB Platter

Half of Back of Pork BBQ Ribs, Green Beans, House Cut Fries
Corn Muffin

Shrimp and Grits

Creamy Grits, Spinach, Red Onion, Tomatoes, Andouille Sausage, Red Onions

House Corned Beef Hash and Eggs

Eggs Over Easy, Potatoes, Onions, Bell Peppers, Béarnaise Sauce

Mama Mia

Three Fluffy pancakes, eggs any style, choice of bacon or sausage

Short Rib Benedict

Poached Eggs, English Muffin, Hollandaise Sauce, Breakfast Potatoes

Sloppy Joe Grilled Cheese

Sourdough Bread, House made Sloppy Joe, Cheddar Cheese, House Cut Fries

BBG Famous Chicken & Waffles

traditional fried chicken

Biscuit and Sausage Gravy

Two Eggs Over Easy, Breakfast Potatoes

Garden Omelet

Egg Whites, Seasonal Vegetables, Swiss Cheese, Avocado, Breakfast Potatoes

Western Omelet

Ham, Peppers, Onions, Cheddar Cheese, Breakfast Potatoes

Scrambled Eggs

Three Eggs Scrambled, Boursin Cheese, Chives, Warm Biscuit, Breakfast Potatoes, & Pork Sausage, Applewood or Turkey Sausage

dessert

Red Green Tomato Benedict

Poached Eggs, English Muffin, Hollandaise Sauce, Breakfast Potatoes

Chocolate Cake

Chocolate Sauce

Sauce

NY Style Cheese Cake

Raspberry



consuming raw or undercooked items may increase your risk of foodborne illness