

SKINNY J'S

*brunch menu
served sundays 10a-3p*

omelets

*SERVED WITH TOAST OR A BISCUIT
AND FRUIT, GRITS, OR POTATO CASSEROLE*

LOUISIANA OMELET \$14

SAUTEED SHRIMP, CRAB, CRAWFISH, GREEN BELL PEPPERS, MUSHROOMS, AND CHEDDAR CHEESE, TOPPED WITH CAJUN GRAVY

FLORENTINE OMELET \$10

FRESH SPINACH, MUSHROOMS, FETA CHEESE, AND MOZZARELLA

SKINNY OMELET \$10

SPINACH, MUSHROOMS, ROASTED RED PEPPERS, AND MOZZARELLA TOPPED WITH MARINARA

MEAT LOVER \$10

SAUSAGE, BACON, HAM, AND SWISS

BUILD YOUR OWN OMELET \$8.50

3 EGGS AND YOUR CHOICE OF CHEDDAR, SWISS, OR PEPPERJACK.

ADD YOUR FAVORITES BELOW-

MUSHROOMS/AVOCADO/

ROASTED RED PEPPERS/ONION/SPINACH

GREEN BELL PEPPER/TOMATO

.75 EACH

BACON/HAM SAUSAGE

\$1.75 EACH

SHRIMP

\$3.00

a la carte items

**white or wheat toast, applewood smoked
buttermilk biscuit, bacon or sausage
or one egg \$1.50 \$3.00**

**gravy, fruit, potato casserole, or grits
\$2.50**

sandwiches

*SERVED WITH FRUIT, GRITS,
OR POTATO CASSEROLE*

SUNDAY FUNDAY BLT \$11

FRIED GREEN AND FRESH RED TOMATOES, A FRIED EGG, APPLEWOOD SMOKED BACON, MAYO, LETTUCE, AND JALAPENOS ON JALAPENO CORNBREAD

PRIME RIB BURGER \$14

A HALF POUND BURGER WITH PRIME RIB, SAUTEED MUSHROOMS AND ONIONS, SWISS CHEESE, HORSERADISH MAYO, AND A SIDE OF AU JUS

REUBEN \$11

CORNERED BEEF, SAUERKRAUT, 1000 ISLAND, AND MELTED SWISS ON MARBLED RYE

ENTREES

banana and pecan french toast

SERVED WITH POTATO CASSEROLE
SHORT STACK \$11
TALL STACK \$12

shrimp and grits \$14

SAUTEED GULF SHRIMP WITH A CAJUN GRAVY OVER CREAMY GROUND GRITS WITH A BUTTERMILK BISCUIT

steak and eggs \$17

AN 8OZ FLAT IRON SIRLOIN SERVED WITH TWO EGGS YOUR WAY, POTATO CASSEROLE, AND A BUTTERMILK BISCUIT

BENEDICTS

SERVED WITH FRUIT, GRITS, OR POTATO CASSEROLE

chicken benedict \$13

FRIED CHICKEN, POACHED EGGS, AND SAUSAGE GRAVY OVER A BUTTERMILK BISCUIT

crab cakes benedict \$14

TWO LUMP CRAB CAKES, POACHED EGGS, AND OVEN ROASTED TOMATOES SERVED ON A BUTTERMILK BISCUIT AND TOPPED WITH HOUSEMADE HOLLANDAISE

skinny benedict \$12

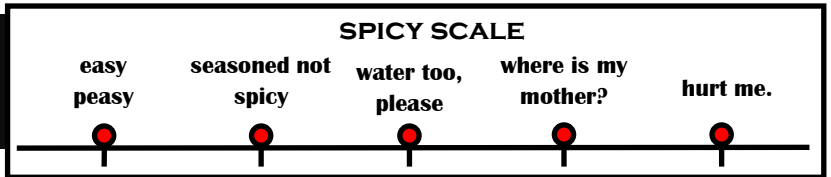
A BUTTERMILK BISCUIT TOPPED WITH SAUSAGE PATTIES, OVER EASY FRIED EGGS, AND SAUSAGE GRAVY

eggs benedict \$13

CANADIAN BACON, POACHED EGGS, AND HOLLANDAISE ON TOP OF A BUTTERMILK BISCUIT

brunch cocktails

BLOODY MARYS



BBQ BACON MARY

\$7.50

ABSOLUT VODKA AND OUR SMOKY SEASONINGS MIXED TO THE HEAT YOU CHOOSE. AND BACON!

TITO'S AND

TOMATOES \$8.00

TITO'S VODKA IN OUR MOST TRADITIONAL BLOODY MARY WITH A FRIED GREEN TOMATO

HOUSE MARY \$3.00

HOUSE VODKA IN A SEASONED BLOODY MARY

BLOODY MIXES AVAILABLE

REGULAR-BARELY SEASONED
RIBEYE-STEAK SEASONING
HABANERO-HOT, HOT, HOT

coffees

with regular or decaf coffee

GODIVA COFFEE \$8.50

WHITE AND DARK GODIVA WITH CHOCOLATE VODKA AND COFFEE

SKINNY COFFEE \$8.00

JAMESONS IRISH WHISKEY WITH BAILEYS, BROWN SUGAR, AND COFFEE

ADULT SIDECARS \$5.00

SERVED ALONGSIDE YOUR CHOICE OF COFFEE, CHOOSE FROM: FRANGELICO, KAHLUA, BAILEYS, RAND MARNIER, AMARETTO

skinny cocktails

SKINNY RUSSIAN \$7.00

A CLASSIC WHITE RUSSIAN MADE WITH WHIPPED VODKA AND MILK CHOCOLATE

MORNING MARTINI \$8.50

OUR BEST CHOCOLATE MARTINI YET

ISLAND SUNRISE \$7.50

COCONUT RUM, PEACH, ORANGE JUICE, AND CHERRY

NON-ALCOHOLICS

COFFEE 2.50

(REGULAR OR DECAF W/REFILLS)

MILK 2.00

CHOCOLATE MILK 2.50

JUICE 3.00

(ORANGE, CRAN, PINEAPPLE)

SWEET TEA 1.79

UNSWEET TEA 1.79

COKE PRODUCTS 1.79

(SPRITE, DR PEPPER LEMONADE, DIET COKE, COKE, MELLOW YELLOW)

MIMOSAS

GRIMOSA \$8.00

GRAND MARNIER, CHAMPAGNE, AND ORANGE JUICE WITH AN EDIBLE ORCHID

PINEAPPLE MIMOSA \$7.50

CHAMPAGNE, PEACH, AND PINEAPPLE JUICE

HOUSE MIMOSA \$3.00

ORANGE JUICE AND CHAMPAGNE