Fancy's SOUTHERN CAFE'

Brunch Cocktails

BOURBON BREW $16
Hazelnut Infused Buffalo Trace, Grind,
Bourbon Cream, Demerara Sugar,
Finished with 3 Coffee Beans &
Shaved Dark Chocolate

SMASH & SIP $16
Buffalo Trace, Lemon, Demerara Sugar,
Mint leaves, Finished with a Lemon Peel
& Mint Sprig

TEQUILA BERRY BLAZE $16
Corazón Tequila, Lemon Demerara Sugar,
Chambord, Raspberries, Lemon,
Finished with Raspberry Skewed & Mint Sprig

RASPBERRY SILK $16
Fords Gin, Lemon, Chambord, Demerara Sugar,
Egg White, Cream, Orange Bitters,
Finished with Skewed Raspberries

CREAMY BLOSSOM $16
Fords Gin, Cream, Egg White,
Demerara Sugar, Lemon, Lime,
Orange Bitters, Soda Water,
Finished with an Expressed Orange Peel

CORAL SUNSET $16
Myers's Rum, Pineapple, Grenadine,
Maraschino Liqueur *****

CHAMPAGNE HARVEST GLOW $10
Champagne, Fresh Squeezed Orange Juice,
Pineapple Juice, Maraschino Liqueur
Finished with a Lemon Peel

BLOODY OPPORTUNITIES $16
Choose your own:
Mary (Wheatley Vodka)
Maria: (Corazón Tequila)
Booze: (Ancho Verde)
Finished with a Lime wheel,
Celery Stick Gorgonzola Stuffed Olives &
Fresh Cracked Pepper

DUBLIN COLD BREW $16
Writers' Tears Irish Whiskey, Cold Brew,
Demerara Sugar,
Heavy Cream, Fresh Grated Cinnamon

GRAND MIMOSA REVERIE $30
Bottomless Mimosa 2hr Limit

Whites

	6oz	9oz	BTL
SPARKLING			
Gruet Brut Champagne, NM	$12		$40
Gruet Brut Rosé Methode, NM	$12		$40
Santa Marina Prosecco, IT (Split)			$10
Bollinger, Brut Cuvée Champagne, FR			$80
LIGHT BODY			
Pinot Grigio, Scarpetta, Friuli Italy	$10	$15	$32
Sauvignon Blanc, Mohua, New Zealand	$12	$18	$40
Sauvignon Blanc, J De Villabois, Loire France	$12	$18	$40
Chardonnay, Mas La Chevaliere, Loire Valley	$10	$15	$32
Chardonnay, Domaine Seguinot, Burgundy	$12	$18	$40
MEDIUM BODY			
Chardonnay Sonoma-Cutrer Russian River Ranches, CA	$14	$20	$42
Gruner Veltliner Sophie Sing, Austria			$36
Albarino La Val Albariño, Spain			$39
Sancerre Jean Jacques Auchere, Loire France			$55
FULL/BOLD BODY			
Chardonnay Frank Family, Napa			$60
Châteauneuf du Pape Blanc Familiar Perrin, Rhône			$70

Red

	6oz	9oz	BTL
LIGHT BODY			
Rose La Spinetta Casanova, Tuscany	$15	$22	$45
Pinot Noir Ken Wright, Willamette Valley	$15	$22	$45
Chianti Classico, Volpaia, Tuscany			$50
MEDIUM BODY			
Cabernet Sauvignon, Hess "Shirtail Ranch", North Coast	$14	$20	$42
Pinot Noir, Faiveley Bourgogne, Burgundy			$70
Côtes du Rhône, Il Chave "Mon Coeur", Rhône			$45
Zinfandel, Turley "Juvenille", California			$50
Super Tuscan, Le Volte by Ornellaia, Tuscany			$55
FULL/BOLD BODY			
Malbec Maal "Biutiful", Medoza	$14	$20	$42
Cabernet Sauvignon Daou, Paso Robles	$15	$22	$45
Bourdeaux, Chateau Cazeau, France	$20	$30	$60
Pinot Noir, Goldeneye, Anderson Valley			$80
Cabernet/Shiraz Penfolds Bin 600, California			$70
Cabernet Sauvignon Canvasback, Columbia Valley			$60
Cabernet Sauvignon Cliff Leade, Napa			$100
Cabernet Sauvignon Stags' Leap "The Leap", Rutherford			$150
Châteauneuf du Pape, Matteo, Rhone			$65
Bourdeaux, Chateau Foubauge, France			$80

Fancy's Southern Cafe'

Brunch

FOR THE TABLE

HOT BOILED PEANUTS $10
Sweet onions, Jalapeños

DEEP FRIED CHEESE GRITS $12
Served with Jalapeño Ranch

DEVILED EGGS $14
House Recipe, Sriracha, Smoked Paprika Spring Greens, Scallions, Topped with Bacon

HOUSEMADE DONUTS $7
Donuts with House Recipe Glaze

FRIED GREEN TOMATOES $13
Topped with Red Tomatoes, Mississippi Comeback Sauce, Spring Greens Scallions, Cobweb Carrots

CORNBREAD $8
Grilled and drizzled with honey

Omelettes

(All Omelettes made with three eggs and served with hashbrowns and a biscuit)

SOUTHERN $16
Bacon Peppers, Onions, Cheddar Jack Cheese

GARDEN $14
Onions, Peppers, Mushrooms, Arugula, Tomatoes, Cheddar Jack Cheese

THREE CHEESE $14
Cheddar, Jack, Provolone

MOUNTAIN MAN $18
Sausage, Bacon Mushrooms, Jalapeños, Smothered in Sausage Gravy

Entrées

(All entrees except chicken & waffles, Shrimp & Grits are served with your choice of two fixin's)

CHICKEN AND WAFFLES $15/22
Traditional or House Hot Chicken Breast all deep fried made to order Belgian Waffles, House Made Buttermilk Syrup

BISCUITS AND GRAVY $15
Housemade Sausage Gravy, Oversized Buttermilk Biscuit, Served with Two eggs and Hashbrowns

SHRIMP AND GRITS $27
Blackened Key West Pink Shrimp, Cheddar Grits, Topped with Etouffee, Bacon, Green Onions, and Diced Tomatoes

NEW ORLEANS PAIN PERDU $16
House Recipe French Toast, Strawberries, Candied Pecans, Housemade Buttermilk Syrup, Served with two Eggs

SOUTHERN FILET AND EGGS $36
Pan seared in beef tallow served with roasted garlic and rosemary

MEATLOAF AND EGGS $18
Angus Beef, Vidalia Onions, Sweet Red Sauce, Two Eggs, Served with Hashbrowns and a Biscuit

CORNED BEEF HASH AND EGGS $18
Housemade Corned Beef Brisket, Two Eggs, Served with Hashbrowns and a biscuit

SOUTHERN CRAB CAKE BENEDICT $18
Biscuit Topped with Blue Crab Cake and Fried Egg, Housemade Hollandaise, Served with Hashbrowns

PANCAKES -N- EGGS $16
Two Buttermilk Pancakes, Two Eggs and a choice of Bacon or Sausage

TRADITIONAL SOUTHERN $14
Two Eggs, Choice of Bacon or Sausage, Served with Hashbrowns and a Biscuit

COUNTRY FRIED STEAK AND EGGS $22
Angus Beef, House Blend Seasonings, Topped with Country White Peppercorn Gravy

CATFISH $21
Dusted lightly with Cornmeal and Deep Fried, Topped with Remoulade and Fresh Roasted Corn Relish

CRAB CAKES $28
Lump Blue Crab, Served atop Fried Green Tomatoes, Topped with Fresh Roasted Corn Relish and Texas Petal Sauce

A La Carte

Bacon (4pc) $8
Sausage Gravy and Biscuit $9
Chicken and Biscuit $8
Pancakes (2) $7
Sausage Patties $6
Two eggs $7
Hashbrowns $7

Shareables

Mac-N-Cheese $12
Collard Greens $11
Green Beans $11
Spicy Coleslaw $11
Cheddar Grits $11
Hand Cut Fries $11
Sweet Potato Fries $12
Traditional Salad $10

Parties 6 or more a 20% gratuity will be added.

No seed oils.

All fried items cooked in 100% Beef Tallow

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborn illness, especially if you certain medical conditions.