



Saturday&Sunday 11:30-3PM

Brunch Starters

Steel Cut Oatmeal Ga Apples, Cane Syrup, Spiced Butter	8
House Smoked Salmon Plate Toasted Bagel, Cream Cheese, Capers, Red Onion, Tomato, Fresh Dill	12
Buttermilk Biscuits & Seasonal Muffins Whipped Butter, Preserves	6
Roma Crunch Caesar Salad Shaved Parmesan, Broiche Croutons, White Anchovy	7
Local Greens Salad Shaved Radish, Heirloom Cherry Tomatoes, Soft Herbs, Champagne Vinaigrette	7
French Onion Soup 5 Onions, Gruyere Cheese, Sourdough Crouton	8
Housemade Ricotta Doughnuts Pear Compote, Lemon Curd	6
Logan Turnpike Grits Bowl Poached Egg, Bacon, Karst Cheddar, Caramelized Pearl Onions, Red Eye Gravy	9
“Steve’s” Hangover Home Fries Sausage, Jalapenos, Bacon and Pimento Cheese, Red Onions, Tomatoes, Avocado, Sour Cream	9

Sandwiches

(Choice of Home Fries, House Cut Fries or Grits)

Fried Egg BLT Smoked Bacon, Arugula, Tomato, Herbed Mayo, Shaved Red Onion, Artisan Bread	12
101 Double Stack Burger Wagyu Beef, American cheese, Shaved Romaine, Red Onion, Peppadew Remoulade, House Pickles (Add Egg to any Sandwich for \$2)	15
Springer Mt. Fried Chicken Biscuit Cheddar Cheese, Garlic Aioli (Add Egg to any Sandwich for \$2)	12
Wagyu Pastrami Reuben Gruyere, Homemade Sauerkraut, Russian Dressing, Rye	14

Brunch Traditionals

Smoked Chicken Omelet Spinach, Tomato, Goats Cheese, Home Fries	14
Georgia Morning Breakfast Smoked Bacon, Scrambled Eggs, Home Fries, Toast	12
Hanger “Steak and Eggs” Over Easy Eggs, Home Fries, Chimichurri	15
Wagyu Pastrami Hash Sweet peppers and Onions, Sunny Side Up Eggs, Potatoes, Grainy Mustard sauce	15

House Specialties

Crab Cake Benedict Remoulade, Poached Eggs, Hollandaise, English muffin, Home Fries	16
Steak Benedict 4oz Filet, Poached Eggs, Béarnaise, English Muffin, Home Fries ...Add Oscar \$8 upcharge	16
Vegetable Quiche (Leeks, Mushroom and Kale), Local Greens Salad, Champagne Vinaigrette	12

“Park Avenue Breakfast” **58**

8 oz. Filet Served with a Lobster and Crab Omelet (Tomato, Scallions) topped with Caviar Crème Fraiche, Home Fries

Bananas Foster Buttermilk Pancakes Buttered Rum Bananas, Powdered Sugar	12
Buttermilk Biscuits and Sausage Gravy Over Easy Eggs, Local Grits, Herb Salad	14
Beef Tenderloin Cobb Salad Mixed Greens, Bacon, Avocado, Tomatoes, Chopped Egg, Blue Cheese, Scallions, Red Wine Vinaigrette	14
Tuna “Nicoise” Style Salad Seared Ahi Tuna, Greens, White Anchovy, Tomatoes, Asparagus, Potato, Olive-Caper Brushetta, Dijon Vinaigrette	16

A La Carte

Biscuit and Housemade Sausage Gravy.....	5
Home Fries.....	4
Toast.....	3
Fresh Fruit.....	5
Bacon.....	4
Sausage.....	5
Eggs Any Style.....	4
House Cut Fries.....	4
Local Grits.....	4

101 Kid’s Brunch

Kid’s Wagyu Cheeseburger-Fries or Fruit-7

Buttermilk Pancakes, Maple syrup-7

Lil’Ga Morning, Scrambled Egg, Bacon, Toast-7

Chicken Biscuit- Fries or Fruit-7

CONSUMPTION OF RAW OR UNDERCOOKED FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, FISH, LAMB, PORK, POULTRY OR SHELLFISH MAY RESULT IN AN INCREASED RISK OF
FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

Brunch Cocktails

Old Pavillion Cooler-8

House-infused Cucumber & Lemon vodka, Lemon Juice, Egg White, Soda, float of Creme De Cassis

Pimm's 101 Cup-8

Pimm's No.1, Lemon Juice, Muddled Cucumber, Ginger Ale

The Trashley-8

A drink to reckon with

Rum Haven Coconut Rum, Pineapple Coconut Juice, Lemon Juice, Soda

Spiced Apple Martini-8

House-infused Apple & Spice Vodka, St. Germaine, Lemon Juice

101 Fizz-8

Old Forester Bourbon, Pimm's Elderflower & Blackberry, Lemon Juice, Egg White, Soda

Libation Station

Where You Can Enjoy Our Brunch Puree Bar or Bloody Mary Bar

Just Choose Your Bubbly or Vodka, Tequila Or Gin

Then Get Creative With Our Housemade Purees, Syrups, Mary Mix And Garnishes

Bubbles No Troubles

All in .187 ml, (Glass and a Half)

Sparkling

Avissi Prosecco, Veneto, Italy -12

tropical fruits, banana cream, hazelnut

Zardetto Brut Private Cuvee Prosecco, Veneto, Italy -10

vanilla and honeycomb dance for your attention

Bianconero White, Greece-11

Pale lemon, peach, with hints floral rose, mild acidity

Bianconero Pink, Greece -11

aromas of strawberry, raspberry with hints of violet and vanilla

Louis Perdrier Brut Rose, France -8

Strawberry, floral, pear, crisp, and refreshing

Champagne

Nicolas Feuillatte Brut -20

Fresh white fruit aromas of apple, and peach, pleasing finish

Nicolas Feuillatte Rose -24

Blood orange and redcurrant, good finishing punch and a touch of lingering warmth

Heidsieck Brut Blue Top-19

Well-defined and energetic, with racy acidity driving flavors of fresh-cut apple, candied lemon zest and a note of pear, fresh mineral finish

Laurent Perrier Brut-18

"Elegant yet vibrant, framed by racy acidity and lively flavors of ripe boysenberry, lemon zest, brioche and chopped hazelnut. Spice and chalk notes linger on the finish.