



## BRUNCH COCKTAILS

**Bottomless Mimosas**

**Bloody Mary**

**Kir Royale**

**Dirty Blue Martini**

## APPETIZERS

**Jumbo Lump Crab Cakes**

**Shrimp & Grits**

**Tuna Tartare**

**Seafood Martini**

**“Hot Smoked” Salmon Platter**

**“Gulf Coast” Fried Green Tomatoes**

Topped with Goat Cheese and Lump Crab

**Biscuits & Andouille Sausage Gravy**

## ENTREÉS

**Banana Pancakes**

With Thick Cut Bacon and Pecan Bourbon Maple Syrup

**Crab Cakes Benedict**

With Cayenne Hollandaise

**French Toast**

With Seasonal Fruit, Candied Pecans and Pecan Bourbon Maple Syrup

**Bayside Omelet**

With Seafood, Veggies and Anson Mills Cheddar Grits

**Southern Fried Chicken & Waffles**

With Pecan Bourbon Maple Syrup

**Fried Berkshire Pork Chop & Eggs**

With Anson Mills Cheddar Grits

**Hand Cut 12oz Ribeye & Eggs**

Made-to-Order served with House-made Worcestershire Sauce and Anson Mills Cheddar Grits

**Macadamia Crusted Jumbo Shrimp**

With Jalapeño and Peach Preserves and Sweet Potato Fries

**Salmon & Leeks**

Seared Salmon, Buttered Braised Leeks, with a Fried Leek Crab Salad in a Tarragon-Chive Butter Sauce

**Chef’s “Day Boat” Fish Feature**

**Grilled Chicken Breast**

With Heirloom Tomatoes and Pinot Grigio Butter Sauce

**Surf & Turf**

8oz Filet and a 6oz Warm Water Lobster Tail

**House Smoked Prime Rib of Beef**

Horseradish-Garlic Crusted Prime Rib served with a Caramelized Onion Jus and Yukon Gold Gratin

**8oz Filet**

With a Potato, Asparagus, and Mushroom Hash topped with a Fried Egg and Hollandaise Sauce

**Colorado Lamb Chops**

Grilled Lamb Chops with Truffled White Demi and Garlic Herb Mashers

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STEAK. SEAFOOD. CHICKEN. SPIRITS.