



G R A T I T U D E

## ULTIMATE URBAN POWER BRUNCH

**CHOCOLAT HOUSE SALAD** *Field Greens, Roma Tomatoes, Roasted Red Peppers, Coco Dusted Pecan, Lemon Thyme Vinaigrette*

**CAESAR SALAD** *Romaine Lettuce, Garlic Croutons, Creamy Caesar Dressing, Roma Tomatoes, Grated Parmesan Cheese* \*add *Grilled Chicken*

**2 EGGS ANY STYLE** *Smoked Chicken Sausage, Ham or Smoked Apple Wood Bacon served with Rosemary Roasted Potatoes*

**CHEDDAR and MOZZARELLA OMELETTE** *add Ham, Smoked Turkey Sausage or Smoked Apple Wood Bacon*

**VEGGIE OMELETTE** *Tomatoes, Spinach, Goat Cheese, Rosemary Roasted Potatoes*

**EGGS FLORENTINE** *Thomas' English Muffin, Baby Spinach, Poached Eggs, Hollandaise, Rosemary Roasted Potatoes*

**EGGS BENEDICT** *Thomas' English Muffin, Virginia Ham, Poached Eggs, Hollandaise, Rosemary Roasted Potatoes*

**STEAK AND EGGS** *Certified Angus N. Y Strip Steak, Fresh Hand Cracked Country Eggs, Rosemary Roasted Potatoes*

**OUR FAMOUS RED VELVET PANCAKES** *Decadent Signature Red Velvet Pancakes, Smoked Chicken Sausage or Smoked Apple Wood Bacon*

**OUR FAMOUS RED VELVET PANCAKES WITH EMILY'S SWEET SOUTHERN FRIED CHICKEN** *Decadent Signature Red Velvet Pancakes, Southern Crispy (Secret Recipe) Fried Chicken*

**BUTTERMILK PANCAKES** *Seasonal Berries, Banana, or Chocolate Chips. with choice of Smoked Turkey Sausage or Smoked Apple Wood Bacon*

**FRENCH TOAST/ BUTTERMILK PANCAKES WITH EMILY'S SWEET SOUTHERN FRIED CHICKEN**  
*Hawaiian Pullman, Southern Crispy (Secret Recipe) Fried Chicken*

**CINNAMON RAISIN FRENCH TOAST/ EMILY'S SWEET SOUTHERN FRIED CHICKEN**  
*Cinnamon Raisin Hawaiian Pullman, Southern Crispy (Secret Recipe) Fried Chicken*



L I V E \* L O V E \* L A U G H

**THE CLASSIC HAMBURGER** *Certified Angus Beef, Brioche, Lettuce, Tomato, Onion, Pickles, served with Steak Fries \**

*add Cheddar or Swiss, Smoked Apple Wood Bacon, and Grilled Onions*

**BBQ/RANCH BURGER** *Certified Angus Beef, Melted Vermont Cheddar, BBQ Sauce, Smoked Apple Wood Bacon, Onion Rings, on Brioche served with Steak Fries*

**HOUSE MADE TURKEY BURGER** *Seared Ground Turkey, Brioche, served with Steak Fries*

**GRILLED SALMON BLT** *Scottish Salmon, Lemon Aioli, Bacon, Lettuce, Tomato, served with Steak Fries*

**FISH CROQUETTES AND GRITS** *(Red Snapper, Crab Meat, Tilapia)*

*Panko Crusted, Creamy Cheddar Grits \* Smoked Apple Wood Bacon Cheddar Grits*

**SHRIMP & GRITS** *Grilled Shrimp, Creamy Bacon Cheddar Grits, with Shrimp and Lobster Cream Sauce*

**PENNE SALMON** *Grilled Scottish Salmon over Penne in Garlic Cream, Shaved Parmesan, Fresh Cracked Pepper*

**SIDES**

*2 Eggs \* Egg White \* Cheddar Grits \* English Muffin \* Pancakes \* French Toast  
Smoked Apple Wood Bacon \* Smoked Turkey Sausage \* Smoked Chicken Sausage  
\* 2 Biscuits with Gravy \* Rosemary Potatoes \* Fish Croquettes  
Emily Sweet Southern Fried Chicken \* Smoked Apple Wood Bacon Cheddar Grits \**

*For your convenience, 18% gratuity will be added to parties of 4 or more*

*Consumption of raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. \*If you have any food allergy please speak to your server.*

*Maximum Two (2) hour seating per guest*

**BRUNCH \$14 Mimosa**

*Complimentary refills  
(with purchase of Full Entrée)*

**Saturday & Sunday  
10:00 am to 4:00 pm**

**LUNCH**

**Monday – Friday  
11:00 am to 4:00 pm**

**CHOCOLAT LATE NIGHT**

***Eat. Drink. Chill***

**Friday & Saturday  
11:00 pm to 2:00 am**

*Executive Chef: Anthony Williamson*

*Chef de Cuisine: Edson Rendon*