

# BRUNCH

## AT CHANCELLOR'S HOUSE

Dustin Little, Executive Chef

### SWEET BREAKFAST BREADS

*Served with your choice of any or all accompaniments including: Fresh berry compote, maple syrup, honey, whipped butter, powdered sugar, whipped cream, and chocolate ganache*

#### NEW ORLEANS STYLE BEIGNETS

Served with your choice of any or all accompaniments **10**

#### TRIPLE STACK PANCAKES

Three vanilla bean pancakes served with your choice of any or all accompaniments **9**

#### BELGIAN WAFFLE

Served with your choice of any or all accompaniments **10**

Add fried chicken **3**

### SOUPS AND SALADS

#### GULF COAST GUMBO

Gulf Coast shrimp, crawfish, crab meat, lobster, andouille sausage, steamed local Blue Delta rice **9 / 13**

#### FRIED OYSTER CAESAR

Crisp romaine, local blue egg, cracked pepper, white anchovy Caesar dressing, Kalamata olives, buttermilk battered fried Gulf oysters. Served in a Parmesan bowl **15**

#### CHICKEN COBB

Choice of fried or grilled chicken tenders. Chopped Romaine, local tomatoes, applewood smoked bacon, avocado, Gorgonzola crumbles, egg, chives, and smoked tomato red wine vinaigrette **14**

#### AHI TUNA SALAD

Seared sushi grade Ahi tuna served over Asian napa and purple cabbage slaw with shaved cucumber, shaved tri-color heirloom carrots, edamame, blueberries, shaved red onion, orange ginger vinaigrette. Soy lime gastrique **16**

#### WARM MUSHROOM SALAD

Grilled brioche topped with truffle roasted mushrooms, watercress tossed in white balsamic vinaigrette, bacon, Gorgonzola, toasted pecans, and aged balsamic glaze **13**

### BURGERS AND SANDWICHES

*Served with your choice of: house cut fries, beer battered onion rings, side salad, fresh cut fruit*

#### THE BRUNCH BURGER

House ground 10oz seared beef patty, house smoked pork belly bacon, fried egg, white cheddar, caramelized onions, bibb lettuce, smoked tomato roasted garlic aioli. Served on brioche roll **14**

#### THE BRUNCH CLUB

Smoked ham, smoked turkey, house smoked pork belly bacon, aged white and yellow cheddar, fried egg, butter lettuce, local tomato, honey mustard aioli, thick cut toasted wheat berry bread **14**

#### CLASSIC REUBEN

Shaved corn beef, sauerkraut, Gruyere cheese, Russian aioli on toasted wheat berry rye **12**

#### MISSISSIPPI PO'BOY

Fresh blackened or fried 7-9oz. Mississippi catfish fillet, creole lime napa and purple cabbage slaw, house pickled cucumber and onions, local tomato, remoulade on toasted Gambino roll **16**

## **ENTREES**

### **STEAK AND EGGS**

Seared Wagyu strip loin, Choice of local stone ground "Grit Girl" cheese grits, herb roasted hash browns, or fresh fruit. Choice of buttermilk biscuit or toast **20**

### **THE CLASSIC BENEDICT**

Toasted English muffin, Canadian bacon, poached eggs, hollandaise. Served with choice of local stone ground "Grit Girl" cheese grits, herb roasted hash browns, or fresh fruit. **11**

### **STEAK AND CAKE BENEDICT**

Toasted English muffin, seared Black Angus beef tenderloin, seared "all crab" cakes, poached eggs, hollandaise. Served with choice of local stone ground "Grit Girl" cheese grits, herbed roasted hash browns, or fresh fruit. **20**

### **THE WESTERN OMELETTE**

Smoked ham, sweet bell peppers, Vidalia onion, aged cheddar. Served with choice of local stone ground "Grit Girl" cheese grits, herb roasted hash browns, or fresh fruit. **11**

### **VEGETARIAN OMELETTE**

Roasted potatoes, spinach, artichokes, sweet bell peppers, Vidalia onion, mushrooms, tomatoes, basil pesto, aged yellow cheddar, drunken goat cheese, and smoked San Simon de Costa. Served with choice of local stone ground "Grit Girl" cheese grits, herb roasted hash browns, or fresh fruit. **14**

### **PANEED CHICKEN MADERIA**

Free range chicken paneed and topped with melting Idiazabal cheese, roasted cremini mushrooms, pesto angel hair pasta, maderia demi-glace, sauteed haricot verts **15**

### **BREAKFAST PLATTER**

Two eggs your way. Choice of bacon, house made sausage, or grilled ham. Choice of local stone ground "Grit Girl" cheese grits, herb roasted hash browns, or fresh fruit. Buttermilk biscuit or toast **15**

### **GULF COAST SHRIMP -N-GRITS**

Jumbo Gulf Coast Shrimp sauteed in a made to order New Orleans style BBQ sauce served over local stone ground "Grit Girl" cheese grits with sauteed spinach and grilled French baguette **16**

### **WAGYU GRITS AND GRILLADES**

Braised Wagyu boneless short ribs in a rich creole demi glace over local stone ground "Grit Girl" cheese grits **20**

### **BISCUITS & GRAVY**

Two buttermilk biscuits layered with house made sausage patties topped with country sausage gravy. Two eggs your way. Choice of herb roasted hash browns, local stone ground "Grit Girl" cheese grits, or fresh fruit **12**