

SUNDAY BRUNCH

AT CHANCELLOR'S HOUSE

Sunday 7am - 3pm

Dustin Little, Executive Chef

SWEET BREAKFAST BREADS

Served with fresh fruit

NEW ORLEANS STYLE BEIGNETS

Served with chocolate ganache **10**

HOUSE-MADE PANCAKES

Two or four vanilla-infused pancakes, with whipped butter and maple syrup **7 / 11**

BRIOCHE FRENCH TOAST

Served with maple apple compote, whipped butter, and a vanilla bourbon whipped cream **9**

CHICKEN & WAFFLES

House-made waffles, buttermilk hand-breaded free-range chicken tenders, with whipped butter and maple syrup **13**

SOUPS AND SALADS

GULF COAST GUMBO

Gulf Coast shrimp, crawfish, crab meat, lobster, andouille sausage, steamed local Blue Delta rice **10 / 14**

GRILLED SHRIMP & PEAR SALAD

Grilled jumbo shrimp, grilled pears, gorgonzola, applewood smoked bacon, raisins and arugula, tossed in a grapefruit-honey vinaigrette with toasted almonds **17**

SOUTHERN FRIED CHICKEN COBB

Chopped Romaine, local tomatoes, applewood smoked bacon, avocado, shaved white Cheddar, egg, chives, and smoked tomato ranch **16**

SEARED TUNA SALAD

Seared sushi grade Ahi tuna, shiso and watercress, with shaved carrots, blackberries, edamame, and cucumber, tossed in a pickled-ginger miso vinaigrette; wasabi-soy gastrique **17**

CAESAR SALAD

Crisp Romaine, quartered egg, cracked pepper, white anchovy Caesar dressing, kalamata olives. Served in a Parmesan bowl **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**

BLACKENED CHICKEN SANDWICH

Blackened free-range chicken breast, butter lettuce, tomato, goat cheese and avocado aioli served on a brioche bun **13**

FRIED OYSTER PO' BOY

Local masa-breaded fresh Gulf oysters, shaved Napa and purple cabbage slaw, tomato, pickled cucumbers and onions, and remoulade, served on a buttery-toasted Gambino roll **16**

ENTREES

WAGYU STEAK FRITES

Seared 6oz Wagyu Strip loin from the Tajimi Japanese cow. Seasoned with Chef's blend of ground asian spices and served over heirloom fingerling potato frites with a house made ponzu steak sauce. Sweet ginger green beans **30**

GRILLED WILD SALMON

Seasonal fresh salmon served over pan-roasted Brussels sprouts and butternut squash with applewood smoked bacon; Drizzled with a walnut-maple miso glaze **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**

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**

CAROLINA SHRIMP -N- GRITS

Jumbo U-8 Shrimp, sautéed with lemon, andouille sausage and bell peppers, finished with a touch of butter and cream; served over local "Grit Girl" Cheddar cheese grits **17**

SAUSAGE BISCUITS & GRAVY

Two buttermilk biscuits layered with house made sausage patties and 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**

COUNTRY FRIED VEAL

Panéed tender veal, hand-breaded and pan-fried, smothered in a country sausage gravy and served over your choice of roasted potatoes or local stone-ground cheese grits; Served with two eggs your way **20**

CHICKEN POMODORO PARMESAN

Panéed free range chicken breast served over creamy basil fettuccine pasta, topped with a house made tomato pomodoro, spinach, and Spanish smoked Parmesan **16**

BUILD YOUR OWN OMELETTE

Three-egg omelette with your choice of ingredients. Served with choice of local stone-ground cheese grits, herb-roasted hash browns, or fresh fruit **9**

CHEESES

Drunken goat cheese, beer cheese, aged yellow or white cheddars, whiskey cheddar, feta, parmesan, American, pepper jack, Swiss 1

VEGGIES

Artichokes, spinach, asparagus, tomatoes, onions, mushrooms, bell peppers 1

MEATS

Applewood bacon, house-ground sausage, smoked ham, pork belly, beef tenderloin 2

SEAFOOD

Shrimp, lobster, jumbo lump crab, smoked salmon, crawfish 2